# PROVISIONER

**AUGUST 20 · 1949** 

Leading Publication in the Meat Packing and Allied Industries Since 1891

# BUNDATORE BRESSED HOE SPECIALISTS E

BOARD OF TRADE BUILDING \* SIXTEENTH FLOOR
THE DRESSED HOG BROKERS \* CHICAGO

### DENOMINATOR DRESSED HOGS - THE PACKER'S FRIEND

Busse Denominator Dressed Hogs are THE PACKERS (Slaughterers, Processors, Sausage Makers, and Wholesalers) FRIEND because they divide the positive economic savings inherent in Dressed Hogs equitably between the Buyer and the Seller.

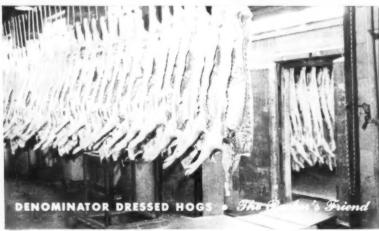
A Slaughterer located in the Hog Belt can put up Dressed Hogs approximately 75c to \$1.50 cwt. cheaper than a Slaughterer who has to have live hogs shipped in and suffer a 2% to 4% tissue shrink, as well as death losses and bruising in transit.

A Packer (Slaughterer, Processor, Sausage Maker, or Wholesaler) is better off buying Denominator Dressed Hogs rather than fresh pork cuts, not only because the cuts and trimmings derived therefrom are cut and trimmed in his own plant exactly to his particular requirements, but also because they are fresher, since they have been encased in the carcass during shipment and protected from the exposure and deterioration to which cut shipments are subjected.

We will be very happy to go into the many more reasons why we feel every Packer should be either a Buyer or Seller of Dressed Hogs, using our safe Busse Denominator pricing method, if you will contact us at your convenience, either at our Chicago Office, or at the Waldorf Astoria during the A.M.I. Convention.

# OUR CREDO

To constantly strive to divide, equally, between Buyer and Seller, through the Denominator pricing method, the economic savings inherent in the shipping of Dressed Hogs, instead of Live Hogs.



Write us for complete information and your handy size permanent personal copy of the BUSSE BASIC DRESSED HOG DENOMINATOR SCHEDULE



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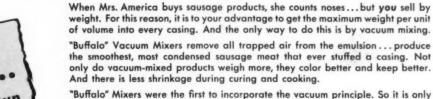
DRESSED HOGS EXCLUSIVELY LONG DISTANCE PHONE WEBSTER 9-3113

## BUSSE

BASIC DENOMINATOR SCHEDULE PACKER STYLE DRESSED HOGS DRESSED PIGS . DENOMINATOR . LIVE MARKET 54- 72= (0 1.63 x 90-120= 73-89 (11 1.55 x 120-140 90-107 (11 1.50 x 140-160 108-123 (11 1.46 DR. BUTCHERS . DENOMINATOR . LIVE MARKET 124-138= (11 1.43 x 180-200= 139-154 (0 1.42 x 200-220 155-169 (11 1.41 220-240 170-192 (4 1.40 x 193-213 (0) 1.39 270-300 214-239 (11 1.37 300-330 240-263 (11 1.35 330-360 DRESSED SOWS . DENOMINATOR . LIVE MARKET 184-2055 (11 1.48 ж 270-300= 206-227 (11 1.44 300-330 228-249 (4 1.42 x 330-360 1.40 x 250-279 (11 360-400 280-314 (0 1 38 400-450 315-385 (0. 1.36 450-550



"Buffalo" VACUUM MIXER



"Buffalo" Mixers were the first to incorporate the vacuum principle. So it is only natural that more "Buffalo" Vacuum Mixers are in use than any other make. We invite you to write for complete facts on these and other "Buffalo" equipment. Our highly experienced field men will gladly call at your plant with full details. You'll find these men helpful...quick with suggestions for improving the efficiency of your sausage kitchen.



# JOHN E. SMITH'S SONS CO.

BROADWAY . BUFFALO 3, NEW YORK

Sales and Service Offices in Principal Cities



# REJUVENATE YOUR DEHAIRER WITH "BOSS" BELT SCRAPERS

# PERFORM DEHAIRING OPERATIONS AT TOP EFFICIENCY

If your dehairer shows evidence of limber or too stiff. Rejuvenate with a fatigue or ejects carcasses nicked and new set of Boss Belt Scrapers, and bruised, the scrapers are either too watch the improvement in performance.

# BOSS BELT SCRAPERS ARE UNIFORM

Boss Belt Scrapers are all alike, but there is no belt scraper like the "BOSS". Blades are of special hardened steel, die cut and die formed for uniformity. Our special manufacturing process, which involves heat curing, molding and covering under hydraulic pressure guarantees uniformity, resiliency and stamina of the belt.

# BOSS BELT SCRAPERS ARE RESILIENT

For efficient dehairing it is imperative that belt scrapers maintain exact and even pressure. Stiff scrapers scratch and nick. Limber scrapers fail to dehair. Resiliency is an important product of our special manufacturing process.

### BOSS BELT SCRAPERS HAVE STAMINA

Another important product of heat curing under pressure is the tough, long lasting belt achieved by this special process. Boss Belt Scrapers are known throughout the industry for Uniformity, Resiliency and Stamina.



Boss Belt Scraper No. 65 available in 4" and 5" sizes.

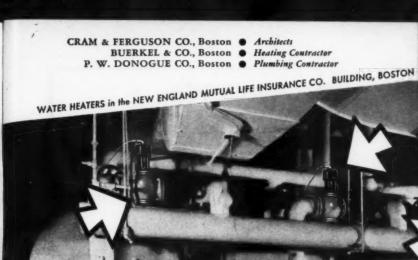
# DO YOU NEED A LITTLE "KNOW HOW"?

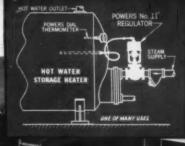
Best Buy Boss

Order a reserve set of Boss Belt Scrapers today! Attached to your invoice you will find a sheet containing complete instructions for the proper scalding and conditioning of hogs for best dehairing results.



THE Cincinnati BUTCHERS' SUPPLY COMPANY CINCINNATI 16. OHIO





# TEMPERATURE CONTROL

helps pay bigger dividends to policyholders of New England Mutual Life Insurance Co.

Saves Fuel and Prevents OVER-heating-Fuel savings alone often pay back the cost of Powers regulators on water heaters 3 to 6 times a year. They put an end to hot water complaints.

Users Report 15 to 25 Years of Dependable Service—Because of their simplicity of design and durable construction Powers regulators are famed for their year after year low cost, trouble

Complete Line of Controls-Self-acting and water operated regulators and air-operated indicating and recording controllers for:

INSTANTANEOUS HEATERS . FUEL and CRUDE OIL HEATERS TWO-TEMPERATURE SERVICE HOT WATER SYSTEMS JACKET WATER IN COMPRESSORS, DIESEL and GAS ENGINES INDUSTRIAL PROCESSES

When You Need Help on your problems of temperature and humidity control take advantage of our 58 years of experience in this field . . . Contact our nearest office.

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# THE POWERS REGULATOR CO.

Over 55 Years of Temperature and Humidity Control





POWERS EASY TO READ DIAL THERMOMETER

Used on heaters shown above. .

At Left: Regulator with flanged iron body balanced valve, sizes

# No. 11 REGULATORS Self-Acting

Right: Bronze body balanced valve with union connections, sizes % to 2". Single seat valves with union connections & to 15. 3-Way valves for mixing hot and coldwater. **Indicating Regulators** with dial thermometer. Sten Lubricator and Safety-Over-heat pretection standard on sizes to 2"incl.



Phone or Write

# WHY SOME SALT

MAKES A GOOD MIXER!



Seriously, if rapid salt solubility is a particular problem in your manufacturing or processing, you might be interested in knowing why Diamond Crystal Alberger Process Salt is such a fine "mixer."

Unlike slow crystallization methods, the Alberger system makes use of high brine pressure which is developed to such an extent that super-saturation takes place in a special chamber. When this pressure is suddenly released, the salt is literally blasted out of solution into fine "flasher flakes"—all within a fraction of a second!



These microscopically small "flasher flakes" differ from the usual type of salt crystal because they possess a high specific surface which permits them to dissolve much faster than ordinary salt crystals.

If you require a quick-dissolving salt, you can count on Diamond Crystal Alberger Salt for more rapid solubility. Our Technical Director will gladly recommend the correct Diamond Crystal product for best results in your processing. Write: Diamond Crystal, Dept. I-17, St. Clair, Mich.





# PROVISIONER

Volume 121

AUGUST 20, 1949

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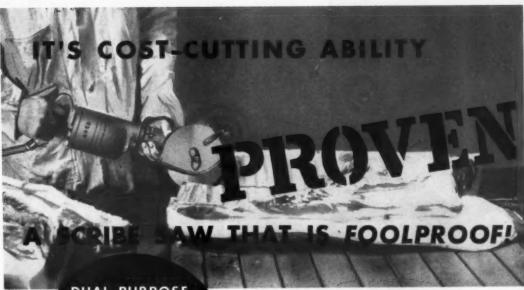
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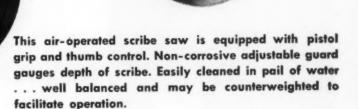
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Improved quality builds consumer preference for products in which AMIGOLD\* is used.

The services of our Technical Sales
Division, in helping formulate effective uses of AMIGOLD, are offered
without obligation.

# **CORN PRODUCTS SALES COMPANY**

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\*AMIGOLD is a registered trade-mark of Corn Products Refining Co., N.Y.

Two Great Works of Nature!



mparable GREAT WORK OF NATURE—Natural Products are Better

Fine Sausages Deserve Wilson's

# Fine Natural Casings

True uniformity, thorough cleansing and expert sewing make Wilson's selected Natural Casings your best buy for your fine quality sausages. Contact your Wilson salesman today!



CHICAGO 9, ILL

In every way sausage is best in LSON'S NATURAL CASINGS



Now, a small packer can enjoy the same operating and production savings as the big packer. If you slice only 50 blocks of meat daily, the Consolidated Automatic Frozen Meat Slicer does it faster, cheaper, pays for itself and returns a profit in less than a year. Production can be doubled while costs are halved! One user\* says: "We now slice more meat with

ideas, consult our engineering department. Let us show you how we've saved thousands of dollars

\*Name on request

for scores of packers.

three operators in five hours than we used to with five men working two shifts a day for three days."

Easy to load. Handles blocks up to 39" x 12"; cuts up to 4" slices. Completely automatic. Stainless steel table moves two big blocks of meat to knife. Easy to buy. Small down payment. Monthly payments out of savings.

Write now for Engineering Report No. 75.



800 N. Clark Street, Chicago 10, Illinois - Phone Whitehall 2-2212

# NEW DIFFERENTIAL-ACTION RUBBER-TIRED POWERED PALLET LOADER NO BIND. Aerol's differential-action allows free independent rotation of each wheel. Ends scuffing. OLD GOUGING. Obsolete solid wheels bind and gouge at corners when turning. Ruin floors.

NOW! Replace expensive, short-lived fibre wheels and outmoded, noisy steel rollers which cause so much costly damage to your floor surfaces.

### **Eliminate Floor Maintenance**

Grooving, gouging, chipping, scuffing, halted by differentialaction obtained through a series of three independently rotating rubber-tired wheels-separated on the axle by oilimpregnated anti-friction thrust washers and revolving on heavy duty oilite bushings or, where applicable, on factory lubricated and sealed needle bearings.

### Long, Noiseless Life

Field tests evidence wear characteristics comparable to steel rollers and many times greater than that of fibre, while a smooth, quiet, effortless operation lessens worker fatigue.

## Shock Absorbing

Rubber treads cushion impact...preventing transmission through the load and vehicle.

Furnished as a complete easy-to-install replacement kit...detailed assembly instructions included...neither special tools nor fixtures required.

Available for such popular vehicles as LEWIS-SHEPARD, YALE & TOWNE, AUTOMATIC ...

NO WHEEL ROLLS LIKE AN



GUARANTEED 20% EASIER ROLLABILITY

SEE YOUR AEROL DISTRIBUTOR. WIRE, WRITE OR PHONE FACTORY.



# IT COSTS NOTHING TO TALK THINGS OVER AND . . .

We would like to see if, because of our size and flexibility, we could assure you of a more dependable supply . . . Check?

... or give you faster service . . . Check?

... or save you money by suggesting a change in your packaging operations

... or help you with a knotty technical problem . . . . . . . . Check?

So, why not "Check with Continental" today? . . . . . . . . . . Check?



CONTINENTAL C CAN COMPANY



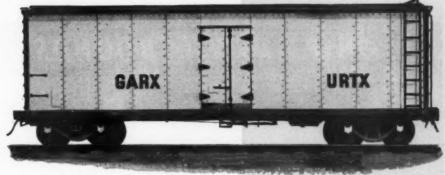






Along with many other specialized types of General American cars, this refrigerator car serves the nation's shippers.





# **GENERAL AMERICAN**



Whether you ship fruits or vegetables, meats or liquids, there is a General American Refrigerator car equipped to handle your products.



To serve you further, General American representatives located in most major producing areas are ready to help you solve your own individual shipping problems quickly and economically.



So whatever and wherever you ship, you may take advantage of General American's 50 years of experience serving the nation's shippers. And you may rely absolutely on General American's outstanding reputation for complete dependability.



builds and operates specialized refrigerator cars for shipments of all kinds of perishables

UNION REFRIGERATOR TRANSIT LINES, MILWAUKEE

A Division of General American Transportation Corporation, Chicago 90

# Year after year— Meat Packers

# SHIP IN WIREBOUNDS

FOR

GREATER PROTECTION

LIGHTER WEIGHT

EASIER ASSEMBLY

FASTER REFRIGERATION

LOWER COST



Yes, for more than forty years Wirebound Boxes have served

Meat Packers by providing the safest, most economical

means of shipping meat products of all kinds.

Because Wirebounds can be ready to pack in less than a
minute, can be closed in a matter of seconds, can withstand

extreme moisture and temperature conditions and
take rough handling in all phases of warehousing and shipping

millions are used annually by the Meat Packing Industry

SIXTY WIREBOUND PLANTS THROUGHOUT

THE UNITED STATES

VIEWOUND TOX MANUFACTURERS ASSOCIATION



Urebound BOXES & CRATES

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Announcing the

**BEEF BREAST BONE SAW** 

Here is a new type power saw for opening up cattle breasts with greater speed and accuracy . . and with comparative easel One operator is already accomplishing this operation at the amazing rate of 175 cattle per hour! Smoothly operating saw permits second worker to simultaneously perform the hide backing operation.
The new B & D BEEF BREAST BONE SAW was developed and perfected after more than a year of packer collaboration and is now offered to the industry . . . another new addition to B & D's ever-growing line of job-proven and packer-approved electrical cost-cutting machines. When ordering specify whether your saw will be used in the conventional type cattle bed or on cattle traveling in the vertical plane. Also ideally suited for pritch plate operation!



# SPECIFICATIONS

MOTOR—34 HP with die cast rotors. Speed—1750 RPM. Three phase motors are straight induction type. Single phase motors are reputsion start, induction run with wound rotors. Motor windings are treated with special varnish. High grade ball bearings in motor assembly. Wire nuts used on motor connections for ease in servicing. Ventilating fans die cast on motor rotor.

SAW YOKE—Made of one piece of steel—no welding.

SAW BLADE—20" long—direct drive 1750 strokes per minute.

SWITCH—Automatic "off" type, 4 pole switch in hardle protects operator.

LENGTH-37" overall.

SAW FRAME-Opening-13%".

WEIGHT-48 pounds net-100 pounds packed for shipping.

All parts are highly polished aluminum or special chrome plated steel for ease in cleaning.

Equipment includes complete set of wrenches for servicing machine.

Allen type and hexagon headed screws and balts.

Hubbel twist lock electrical plug connectors.

Strain reliever on cord connection.

Ground wire provided for operator protection.

The machine is of the direct connected type using a crank balance, wrist pin, hardened and ground crosshead, and special aluminum bronze slides or gibbs.

The connecting rod has a ball bearing in the crank end and hardened steel bearing in the other end.

Also manufacturers of Carcass Splitter . . . Dehorning Saw . . . Ham Marking Saw Hog Back Bone Marker . . . Pork Scribe Saw . . . Beef Scribe Saw . . . Beef Primal Cut Saw.

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Improved quality builds consumer preference for products in which AMIGOLD\* is used.

The services of our Technical Sales Division, in helping formulate effective uses of AMIGOLD, are offered without obligation.

# **CORN PRODUCTS SALES COMPANY**

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Two Great Works of Mature!



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# Fine Sausages Deserve Wilson's

# Fine Natural Casings

True uniformity, thorough cleansing and expert sewing make Wilson's selected Natural Casings your best buy for your fine quality sausages. Contact your Wilson salesman today!



CHICAGO 9, ILL.

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Easy to load. Handles blocks up to 39" x 12"; cuts up to 4" slices. Completely automatic. Stainless steel table moves two big blocks of meat to knife. Easy to buy. Small down payment. Monthly payments out of savings.

Write now for Engineering Report No. 75.



# **Production Problems Solved!**

If you're looking for cost cutting, higher production ideas, consult our engineering department. Let us show you how we've saved thousands of dollars for scores of packers.

\*Name on request



808 H. Clark Street, Chicago 10, Illinois - Phone Whitehall 2-2212

# NEW DIFFERENTIAL-ACTION RUBBER-TIRED POWERED PALLET LOADER NOW! Replace expensive, short-lived fibre wheels and outmoded, noisy steel rollers which cause so much costly damage to your floor surfaces. **Eliminate Floor Maintenance** Grooving, gouging, chipping, scuffing, halted by differentialaction obtained through a series of three independently rotating rubber-tired wheels-separated on the axle by oilimpregnated anti-friction thrust washers and revolving on heavy duty oilite bushings or, where applicable, on factory lubricated and sealed needle bearings. Long, Noiseless Life Field tests evidence wear characteristics comparable to steel rollers and many times greater than that of fibre, while a smooth, quiet, effortless operation lessens worker fatigue. Shock Absorbing Rubber treads cushion impact...preventing transmission through the load and vehicle. Furnished as a complete easy-to-install replacement kit...detailed assembly instructions included...neither NO BIND. Aerol's differential-action special tools nor fixtures required. allows free independent rotation of each wheel. Ends scuffing. Available for such popular vehicles as LEWIS-SHEPARD, YALE & TOWNE, AUTOMATIC ... NO WHEEL ROLLS LIKE AN GUARANTEED 20% EASIER ROLLABILITY GOUGING. Obsolete solid wheels SEE YOUR AEROL DISTRIBUTOR. bind and gouge at corners when turning. Ruin floors. WIRE, WRITE OR PHONE FACTORY.



IT COSTS NOTHING TO TALK THINGS OVER AND . . .

We would like to see if, because of our size and flexibility, we could assure you of a more dependable supply . . . Check?

... or give you faster service . .

... or save you money by suggesting a change in your packaging operations

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... or help you with a knotty technical problem . . . . . . . . Check?

So, why not "Check with Continental" to-





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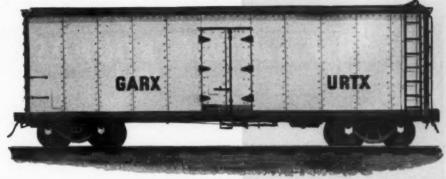








Along with many other specialized types of General American cars, this refrigerator car serves the nation's shippers.



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To serve you further, General American representatives located in most major producing areas are ready to help you solve your own individual shipping problems quickly and economically.



So whatever and wherever you ship, you may take advantage of General American's 50 years of experience serving the nation's shippers. And you may rely absolutely on General American's outstanding reputation for complete dependability.



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UNION REFRIGERATOR TRANSIT LINES, MILWAUKEE

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LIGHTER WEIGHT

EASIER ASSEMBLY

FASTER REFRIGERATION

LOWER COST



Yes, for more than forty years Wirebound Boxes have served

Meat Packers by providing the safest, most economical

means of shipping meat products of all kinds.

Because Wirebounds can be ready to pack in less than a
minute, can be closed in a matter of seconds, can withstand

extreme moisture and temperature conditions and
ke rough handling in all phases of warehousing and shipping

millions are used annually by the Meat Packing Industry

SIXTY WIREBOUND PLANTS THROUGHOUT

THE UNITED STATES

PRINCUPA KOX MANUFACTURERS ASSOCIATION.



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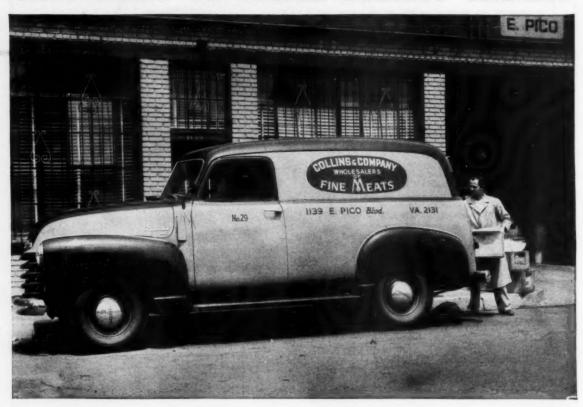
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America's truck operators are wise buyers. They know the value of prime power with economy... of massive load capacity... of outstanding quality, durability and handling ease. They know the advantages of the latest and finest features and of greater driver comfort

and convenience. And they know that all the facts of value favor Chevrolet trucks to an overwhelming degree . . . that they cost less to operate, less to maintain, and have the lowest list prices in the entire truck field. That's why they use Chevrolet trucks more than any other make!

CHEVROLET MOTOR DIVISION, General Motors Corporation, DETROIT 2, MICHIGAN

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Chevrolet's new 4-SPEED SYNCHRO-MESH TRANSMISSION offers quicker, quieter and easier operation. Double clutching is eliminated because the gears are always in mesh. Faster shifting maintains speed and momentum on grades. Available in series 3800 and heavier duty models.

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\*Heating and ventilating system and rear-corner windows with de luxe equipment optional at extra cost.

CHOOSE CHEVROLET TRUCKS FOR TRANSPORTATION UNLIMITED!



# **Link-Belt Conveyors**



To make Federal inspection of hogs easy and fast at a midwestern packing plant, the Link-Belt overhead dressing chain conveyor, which carries the carcass, is synchronized to operate at the exact speed of the table, which transports the viscera. When a diseased animal is discovered, both the carcass and the viscera are tagged "condemned", and at the discharge point simultaneously go to the condemned room where all inedible products are processed.

Handling, cleaning and dipping operations are performed automatically, without transferring or rehandling, by Link-Belt conveyors in many plants throughout the packing industry. Efficiency in the production of quality carcasses has been increased, because conveyors enable workers to perform their tasks with the least effort and a maximum of speed.

Economical, compact, easy to install Link-Belt conveyors can save money and speed up operations in your plant. We suggest you discuss your particular handling problem with a Link-Belt engineer.

### LINK-BELT COMPANY

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GLOBE's newly engineered principle of "full-floating," "knee-action" rolls result in 100% elimination of costly maintenance heretofore arising from these inherent points of weakness in all equipment of this type.

The Globe "Knee-Action" Casing Stripper is another of the Globe "Famous Firsts." See pictures below for others in the family of Globe's famous casing cleaning machines.





TR YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

4000 SO. PRINCETON AVE.

# The National Provisioner · Volume 121, Number 8 · August 20, 1949

# IN OUR OPINION:

THE meat industry has long believed that, dollar for dollar and cent for cent, meat gives full value for the money the consumer pays for it.

This belief has not been universally accepted; many consumers mistakenly but sincerely feel that meat is expensive. Their appetites, expressing their bodily needs for meat's concentrated high value proteins and other essential food elements, tell them to buy and eat, but their minds, using the value yardsticks applicable to more bulky foods, sometimes contest this judgment. In many cases this confusion over true values has resulted in the feeling that meat is an indulgence or luxury.

While the meat industry has disagreed with this attitude it has lacked sure-fire ammunition with which to fight it. Now the ammunition is at hand and is being used in the meat educational program of the American Meat Institute—which is another good reason for support of the AMI program by meat packers everywhere.

On the basis of conclusive medical research in the field of nutrition, the meat industry can now authoritatively assert the fact that meat gives full value for what it costs, regardless of whether the consumer's pocketbook calls for economy or permits him to satisfy an urge for the fanciest cuts. Research has proved that complete protein—the kind that meat has in abundance—helps build resistance to disease and infection, speeds recovery of the sick and injured, promotes the health of expectant mothers, aids in the growth and development of husky children, and is needed to keep the human body in tiptop physical condition.

This evaluation of meat (James S. McLester, M. D.: "Protein Comes Into Its Own," The Journal of the American Medical Association, April 2, 1949) is described by the American Meat Institute as "a new idea" and is already being emphasized by the Institute in meat educational program advertising in Hygeia, The Journal of the American Medical Association and in publications of state medical societies and specialized medical groups.

While this "new idea" is being presented first to the nation's physicians, it is of such fundamental importance that it should be impressed on every woman, man and child in the United States through all available media.

The new evaluation of meat is not a belief or a wish or a hope—it is a fact and working tool which all members of the meat industry should grasp and hold and use. Through such use they should be able permanently to correct the statement:

"I like meat, and I know it's good for me, but . . .", so that it reads:

"I like meat, and I know it's good for me, so I buy and eat it."

# Reveal Plan to Study Commodity Exchanges and Marketing System

The House agriculture committee will broaden its investigation of commodity exchanges and study the entire marketing system for farm products, Chairman Harold Cooley said this week. A subcommittee will be appointed to hold public hearings at all important commodity centers and make "on the spot surveys" of all major markets, including major terminal market facilities.

An executive session of the House agriculture committee was held this week to discuss the changes in commodity exchange laws proposed by the administration last February. The changes were designed to curb "excessive speculation" in the commodity markets and would give the Secretary of Agriculture power to set margin requirements on commodity futures transactions.

It was indicated that the investigation might be along the lines recently suggested by Secretary of Agriculture Brannan, who asked that such a study include a check on major processors. No plans to include these investigations were announced, however.

# Bill Would Require 4% Fat Content in Bread

A bill has been introduced into the Senate which would amend the Federal Food, Drug and Cosmetic Act by requiring a minimum 4 per cent content of animal fats in bread or pastry made from wheat. The measure, sponsored by Senators Milton Young and Guy M. Gillette, both members of the agriculture subcommittee studying the utilization of farm crops, will probably be referred to the committee on labor and public welfare. It is one of a series intended to increase the consumption of fats and oils by principal commercial users.

# OM BUYING CANNED MEAT

The Chicago Quartermaster purchasing office this week invited offerings of 950,004 lbs. of canned Vienna sausage, bids open August 23; 650,016 lbs. of canned luncheon meat, bids open August 30; 300,024 lbs. of canned corned beef hash, bids open September 6, and 100,008 lbs. of steam roasted parboiled beef, bids open Sept. 15.

# FAIRLESS, SNYDER SLICHTER ARE AMI MEETING SPEAKERS

Franklyn Bliss Snyder, internationally known after-dinner speaker, wit and raconteur, who recently retired as president of Northwestern University and is president-elect of Presbyterian Hospital of Chicago, has accepted the invitation to speak at the forty-fourth annual dinner of the American Meat Institute at the Waldorf-Astoria in New York, Wednesday, September 21. Dr. Snyder who at present is in Europe, will return to the United States shortly before his appearance at the annual dinner.

Dr. Snyder has had a distinguished career as one of the leading educators of the country. Under his guidance, Northwestern rose to a position as one of the top universities of the world. Its Technological Institute, recognized as one of the outstanding in the United States, was conceived and completed during Dr. Snyder's regime as president. Several of its other schools likewise are recognized as outstanding, and many of them have risen to their present position under Dr. Snyder's direction.

The Institute has sought Dr. Snyder's presence at its annual dinner for several years. This year, in the interim between his retirement from the University and the active execution of his new position, Dr. Snyder has traveled extensively. In addition to his profound and interesting observations on the situation in the United States, he is expected to comment on the European scene.

Guests at the dinner will include leading industrialists and educators, as in previous years.

Several additional speakers on the regular sessions of the annual meeting were announced this week by the Institute. Benjamin Fairless, president of the United States Steel Corporation, will be one of the speakers on the outlook for industry in the coming year. Mr. Fairless was asked to speak because of the tremendous national importance of the industry he represents, because of his own preeminent position in American business and because of the fact that the level of activity in his industry is an important factor in the demand for meat. Other industrial leaders will par-

(Continued on page 29.)

# Proposed New "Regular" and "Commercial" Beef Grades Described in Detail by USDA

SPECIFICATIONS for proposed new federal beef grades, to be created by dividing the present commercial grade into new "Regular" and "Commercial" grades, were released by the U. S. Department of Agriculture this week. The proposed specifications are as follows:

REGULAR: Beef which qualifies for the Regular grade is produced from steers, heifers, and relatively young cows and has the characteristics typical of beef produced from cattle that have not reached the age of maturity. Regular grade beef carcasses and wholesale cuts may be somewhat rangy and angular in conformation, and the fleshing may be slightly thin throughout. Loins and ribs tend to be flat and somewhat thinly fleshed. The rounds are relatively long, flat and tapering. Chucks are usually slightly flat and thinly fleshed. The neck is somewhat long and thin and the shanks somewhat long and tapering. The quantity of fat required of beef within the grade will vary within moderate limits dependent upon the age of the cattle from which it is produced. That produced from lightweight steers and heifers that were slaughtered when relatively young may have a thin exterior fat covering that does not extend over the rounds or chucks and a relatively small quantity of interior fat. In such beef there will be practically no protrusion of fat between the chine bones, and there will be no overflow of fat on the inside of the ribs, no feathering between the ribs, and little if any marbling.

Regular grade beef produced from heavier, more mature cattle will possess a slightly thin exterior fat covering which extends over most of the rounds and chucks. It will have a slight protrusion of fat between the chine bones, slightly abundant overflow fat and feathering, and a limited amount of marbling particularly through the thicker cuts. The fat may be somewhat soft and slightly oily. The cut surface of the muscle may be somewhat soft and watery and slightly coarse in appearance. The lean will usually vary from light red to slightly dark red in color. The character of the bone will vary from soft and red in lightweight beef produced from young cattle to a relatively hard bone that is tinged with white in beef produced from older, more mature cattle. It is necessary, however, that the chine bones show cartileges, termed "buttons" to qualify for this grade.

COMMERCIAL: Beef which qualifies for the Commercial grade is produced from steers and cows and has the characteristics typical of beef produced from cattle that have reached the age of maturity. Commercial grade beef carcasses and wholesale cuts tend to be rather rough and irregular in contour, and the fleshing may be slightly thin throughout. Rounds are relatively long, flat and tapering. Loins are moderately

wide but slightly sunken and the hips are rather prominent. Ribs tend to be slightly thick and full. Chucks are slightly thin and plates and briskets are wide and "spready." The neck and shanks are slightly long and thin. The quantity of fat required of beef within this grade will vary within moderate limits dependent upon the age of the cattle from which it was produced. Carcasses whose chine bones are hard and white and which terminate in nearly completely ossified cartilages will have a slightly thick exterior fat covering, a moderate protrusion of fat between the chine bones, a moderate quantity of overflow fat and feathering, and a moderate amount of marbling.

Commercial carcasses from older animals which have chine bones terminating in completely ossified cartilages will have somewhat more external finish and correspondingly more interior fats and marbling. The external fat covering of beef of this grade will be relatively thicker over the loins and ribs than over the rounds and chucks and will fre-

# OVERTIME ON OVERTIME RULING IS CLARIFIED

An interpretation of the act of Congress eliminating overtime on overtime has been issued by the Wage and Hour administrator. According to the statement, the types of premium payments whish may be treated as overtime premiums for purposes of the Fair Labor Standards Act, as amended, are:

1) Extra compensation provided by a premium rate paid to the employe for work in excess of a bona fide daily or weekly standard number of hours or days; 2) Extra compensation provided by a premium rate paid to the employe for work on Saturdays, Sundays or holidays, or on the sixth or seventh day of the workweek, where such premium rate is not less than one and one-half times the rate established in good faith for like work performed in nonovertime hours on other days, and 3) Extra compensation provided by a premium rate paid to the employe for work outside of the hours established in good faith by the contract or agreement as the basic, normal or regular workday of not more than eight hours, or workweek of not more than 40, where such premium rate is not less than one and one-half times the rate established in good faith by the contract or agreement for like work performed during such workday or workweek. Such extra compensation will not be deemed part of the employe's regular rate and may be credited toward any premium compensation due him for overtime work in excess of 40 hours in a workweek.

A copy of the interpretation statement may be secured from the Wage and Hour Division, U. S. Department of Labor, Washington 25, D. C.

quently be patchy and wasty particularly over the hips and rump. The fat is usually firm and the cut surface of the muscle is firm but coarse in texture, and the marbling is rather coarse and prominent. The lean will usually vary from slightly dark red to dark red.

Any person who wishes to submit written data, views, or arguments concerning the proposed amendment may do so by filing them with the director of the livestock branch, Production and Marketing Administration, United States Department of Agriculture, Washington 25, D. C., before August 27.

# Board Urges Self-Help by Industries and Cities in Reducing Water Pollution

The belief that a substantial portion of cities and industries alike are capable of correcting their water pollution problems without relying on loans from the federal government was expressed in the first report of the new Water Pollution Control Advisory Board. The Board urged them to act without delay in providing corrective facilities.

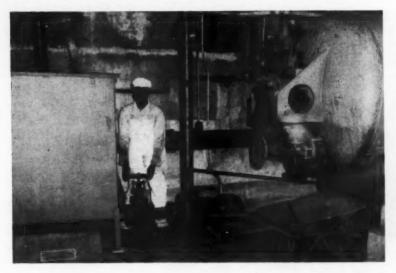
The Board, which brings government and industry formally together in an attack on water pollution, declared that many states have made substantial progress toward control or correction of water pollution. But their efforts were considered piecemeal from the standpoint of the nation as a whole.

"A coordinated approach is long overdue," the Board said, "to bring this phase of resource conservation in line with other conservation programs. Aggressive implementation of all phases of the Water Pollution Control Act is imperative."

The act under which the Board was established requires that the advisors review policies and programs of the Public Health Service in the field of water pollution and make recommendations to the Surgeon General. The new law will give the states technical and financial assistance in controlling pollution of water courses and paves the way for regional and sectional programs.

The Board's report pointed out that the bases upon which pollution control programs are developed are of utmost importance and that the degree of treatment that should be recommended for any situation should be keyed realistically to that situation.

"The quality of water in the receiving stream," said the Board, "should be maintained in a condition commensurate with the reasonable and desirable uses of the stream. This is the most logical and economical basis of approach. It recognizes the self-purification capacity of streams and utilizes this asset to the benefit of all and the detriment of none. The discharge of wastes in excess of the assimilating capacity of the receiving waters, with due regard to water uses, should be brought under control in an orderly fashion."



The valve on the blood accumulator tank at the Stark, Wetzel & Co. plant is opened prior to pumping the material into the dryer. Closing the valve after pumping assures a positive vacuum in the dryer during processing.

there are distinct advantages in coagulating and draining the freed water before further processing. The operation, of course, is of a batch nature, but equipment and methods have been devised which make it possible to do the coagulation-draining rapidly, without manual labor and as an integral part of the blood transportation and/or drying process.

For example, at the Stark, Wetzel & Co. plant in Indianapolis, Ind., the blood flows from the killing floor into an accumulator which will hold the raw material from about 150 to 200

# **Blood Drying Observations**

AS HAS been mentioned several times in THE NATIONAL PROVISIONER in recent years, variations in blood drying methods continue to appear in plants throughout the country. The trend in blood drying appears to be in the direction of simplification, with the dryer doing more of the work, but there are individual differences between practices which will be of interest to packers.

In many plants, coagulating and pressing have been eliminated as intermediate steps in drying.

Depending on the capacity of their equipment and other factors, some packers are processing blood continuously while others are operating on a batch basis. In continuous operations the raw blood is sent to the dryer at frequent intervals throughout the day or, in some cases, may be fed directly from the killing floor in an almost continuous stream to the dryer. In either instance, the dryer has sufficient capacity to handle blood from an entire day's kill and is not dumped until the day's production has been dried.

One example of continuous operation is found in the plant of the Laclede Packing Co. division of Mickelberry's Food Products Corp. At this St. Louis plant, blood from the killing floor flows directly into a standpipe of small capacity. At a pre-determined level a mercuoid switch automatically actuates a rotary bucket pump which moves the blood into the dryer. Very little blood is accumulated in the standpipe prior to pumping.

There is no preliminary heating of the blood, no coagulation and no moisture removal except by vaporization in the dryer. The blood is cooked at 40 lbs. pressure under a slight vacuum (about 1 in.). Ammonia content of the finished product is approximately 16. Use of the rotary bucket pump prevents breaking the vacuum in the dryer. Alan W. Clark, general manager at Laclede, reports that the method saves considerable overall time.

In another midwestern plant, blood is accumulated in a cone-bottom tank directly below the killing floor. When the blood tank is full (which happens about every 1½ hours during slaughter) it is pulled over by vacuum to the blood dryer. The blood is carried in a 3-in. line and flows rapidly despite the fact that the dryer is about 4 ft. higher in level and 20 ft. distant from the storage tank.

### **Movement by Vacuum**

The blood enters the dryer (a 5x16 unit) through an opening in the shell about 1 ft. from the end of the dryer. Ordinarily, 17 to 20 in. of vacuum is maintained in the dryer and this is sufficient to move the blood. The dryer is emptied only after the blood from the entire day's kill has been dried; each tankful from the killing floor is added to the semi-dried blood left in the unit. As the full charge of blood nears the finished state, the vacuum is reduced to 7½ in. for the last hour to keep the loose material from entering the vacuum line. Steam at about 40 lbs. is used inside the dryer shell. Ammonia content of the finished product is around 16, or equivalent to 80 per cent protein.

Although the practice of pressing coagulated blood to remove excess moisture prior to drying is employed less commonly today, many firms feel that

head of cattle. The accumulated blood is pumped to the dryer through a line fitted with a suction valve to prevent entrance of air into the dryer. Since the blood may start to coagulate in the open storage tank, a wooden paddle is used for stirring the material before pumping it to the dryer.

In the dryer the blood is processed for 30 minutes at 30 lbs. pressure to bring about coagulation. Free water is then drained from the dryer and drying is resumed. The blood is dried under a 12-in. vacuum at 30 lbs. pressure for a period of 41/2 to 5 hours. After dumping, the dried blood is allowed to remain on the floor prior to sacking to cool off and to lose residual moisture. Finished product has an ammonia content of about 16. General superintendent R. V. Wade says that blood drying is done in about half the time previously required. Beef jaw bones are used in this plant to keep the shell interior clean and in best condition for heat transfer.

At the new plant of the State Packing Co. in Vernon, Cal. (a John J. Dupps Co. installation, as is the one at Stark-Wetzel), blood from the killing floor drops into an 800-gal. steel pressure type receiving tank located in the basement. From there it is blown by steam through pipes to a percolating tank where precooking takes place for approximately 10 minutes. Excess water is then drained off directly to the sewer and the load, similar to sponge rubber in consistency, is delivered by gravity direct to the blood dryer situated immediately below the precook tank. The firm estimates that precooking reduces drying time one-third to one-half. A top per-



for another 15 minutes and the water is then drained off. However, if the

minutes. After draining off the free water, the vent line in the dome of the blow tank is closed. Steam is admitted in sufficient volume to build up a pressure capable of moving the coagulated blood; about 25 lbs. is usually needed. Pressure is maintained until all the blood has been moved to the dryer. Fast blowing is undesirable since it will use an excessive amount of steam, will add condensate to the material to be dried and, by the sudden dumping of a full load in the dryer, may overload the

COMPLETE BLOOD FACILITIES This view of the Stark-Wetzel installation shows its compact arrangement and the sanitary conditions which are maintained.

water has a reddish tinge, the blood must be steamed for a few more

formance of three loads per day is possible at the State plant.

In another midwestern plant, blood is allowed to run directly into the dryer from the killing floor until a charge is accumulated. Drying is then begun; a steam pressure of 50 lbs. is employed and a vacuum of 10 in. The process is continuous when started as the material is not coagulated and drained. Total drying time is about 5 hours. When the blood is dumped from the dryer it contains approximately 15 per cent moisture but this is reduced to 10 per cent by spreading the material on the floor and allowing it to cool. The ammonia percentage runs around 16.

### Coagulation in Blow Tank

In one system coagulation and draining are done in the blow tank in which the raw material is accumulated. The cone-shaped blow tank is equipped with a screen against which steam used for coagulating blood is forced. The screen acts as a diffuser of the steam and forces it to rise evenly through the blood in the tank. This results in rapid and uniform coagulation of the material.

The tank has a combination tee at the bottom through which the steam for coagulation is admitted and through which the freed water and condensate are drained; a vent pipe on top of the tank provides for exhaust and control of the vapors and odors of coagulation. The tank is also equipped with a steam line at the top to provide the power to move the coagulated product and, of course, with both feed and blow lines.

The vent line in the dome of the tank is opened during the loading and coagulating process. Steam is admitted into the loaded tank for about 15 minutes, or until the vent begins to discharge a considerable amount of vapor. The steam is then turned off and the contents are allowed to settle for about 5 minutes and a sample is taken of the free water. If it is yellow or amber, the blood is allowed to settle

# BOARD MAINTAINS INTEREST IN SAFETY CONTEST

dryer's motor.

A spectacular display board keeps employes of Swift & Company's Chicago plant posted on department progress in a plant-wide safety contest.

Is the safety contest effective? Swift officials point to a 40 per cent improvement in the Chicago plant safety record so far this year.

The board is located at the intersection of two of the most heavily trav-

eled streets in the Union Stock Yards, Packers and Exchange avenues, and is centrally placed in relation to Swift's Chicago departments. During the evening hours the board is illuminated by two 1000-watt flood lights.

The Swift plant has been divided into 16 safety contest divisions, each headed by a division superintendent. Standings are reported each month. Plant officials state that the policy of holding top production management responsible for the prevention of accidents has contributed materially to sustaining employe interest.

Each of the divisions is represented by a rocket carrying its contest name. The 52-in. star will be reached by the team with the best record for the year.

Goals have been set for the entire plant and all its divisions. The rocket closest to the star has the best record to date.

A study of the position of the rockets will indicate that even a department where butchering operations occur can have a good safety record. For example, "branded beef" representing the beef and small stock dressing and cutting departments, is one of the two leaders.

To hold employe interest at a "fighting" pitch, the master contest board is duplicated on a much smaller scale throughout the plant in 52 locations. As the monthly standings are made known these smaller boards along with the large board are adjusted to report the plant safety story.

Staff members shown in the above picture with the safety board are (left to right): R. A. Harschnek, in charge of the safety division; W. L. Armstrong, Chicago plant superintendent; L. W. Bermond, Chicago plant manager; J. P. Wilger, supervising engineers division; N. B. Swift, assistant manager, Chicago plant; A. F. Swanson, insurance department, and H. E. Gavey, safety supervisor of the Chicago plant.









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# Chicago Plant Re-electrifies for Efficiency

James McArdle, watch engineer for Miller & Hart, checks voltage output on the engine room master distribution board.

N MANY meat plants the electric power supply and distribution system has been installed piecemeal. With the expansion of the packinghouse, and the increased mechanization of its processes, facilities are no longer adequate and frequently impede the adoption of improved methods, etc.

At the end of the last war, Miller & Hart, Inc., Chicago, undertook to replace its refrigeration system but found that the power load would be too great for the plant's electric generating capacity. Moreover, the new York compressors which were being installed, with their 225-h.p. motors, could not be supplied with current with the firm's existing distribution setup. As a result of this situation it was decided:

1. To relegate the plant's electric generating unit to a standby job and purchase power for regular needs from an outside supplier.

2. To install a distribution system incorporating maximum operating economies and adequate capacity for possible future demand, as well as safeguarding vital plant operations during periods of temporary power failure.

Miller & Hart now purchases its power from a Chicago supplier at economical rates. However, because the generating capacity of the power company may sometimes be overtaxed, and because there can always be supply failures, the packer has retained the old generator to take care of essential illumination and light motor requirements in emergencies.

In the new electric distribution room, located between the plant's engine and compressor rooms, the 2,300-volt service comes in on two direct lines. After passing through two breaker boards the power is fed through another breaker board directly to the row of transform-

ers which supply the lower voltage power and light needs of the plant and through three other breakers directly to the three compressor motors using 2.300-volt current.

Four transformers are used to step down voltage for general plant consumption. Three of these units reduce the voltage to 440, the level used for most of the electric motors in the plant, and another steps down the current to 110 volts for lighting purposes.

Current from the transformers goes to the main distribution board located on a balcony. The light and the power circuits are routed to each of the departments through a breaker switch. Each breaker controls a related segment of the plant's activities; kill and cut departments are on one breaker, the engine room on another, etc.

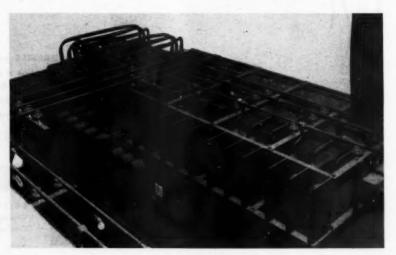
The plant makes extensive use of breakers, for although their initial cost is higher, they do permit rapid reestablishment of service when the trouble is eliminated. If an overload should occur in the circuit serving the hog kill, the breaker kicks out on the distribution board. When the cause of the overload

has been eliminated, the breaker is thrown in and plant activity can be resumed. At each of the vital points of power distribution the equipment is protected with a breaker. Any current disturbances, such as a short or phase irregularity, will trip out the proper breaker. Difficulty in the circuits going directly to the compressor motors, or in the power supply lines, will break the current on the breaker boards.

From the master distribution board the current passes through a main fuse box and then into the consuming departments. The main fuse board has a double throw switch.

In case of interruption in the outside power supply, the standby steam generator is pressed into service. The current is fed from the 440-volt generator through a 110-volt transformer to supply essential lights for the hog killing and cutting departments and the curing cellar, and through another transformer to take care of engine room requirements.

Management considers uninterrupted illumination for these departments a necessity since in them work a large



View of breaker board in far end of distribution room. Power failure is registered in terms of cause revealed on enclosed circuit indicators. number of employes whose operations cannot be completely halted. Hogs in the various stages of dressing must be finished, and there must be light to pole the hogs through the scalding vat and remove them from it. Of course, productivity cannot be maintained during the period of power failure, but illumination makes it possible to conserve the product.

Standby power supplied to the engine

refrigeration until the power failure is cleared.

The plant also has a remote control with which the main 2,300 to 440-volt breaker switch can be thrown. This breaker controls all the current used in lighting and for the regular motors in the plant. Although it does not directly affect the 2,300-volt compressor circuits, the current supplied to the exciters passes through the 440-volt transform-

upon you is that the nation's meat retailers have reached a period when it is imperative for them to know more about the nutritive value of meat. People are buying the foods they think are good for them. If you want increased meat sales, you must convince your customers that meat is a superior source of the food elements that make an adequate diet."

In the Board's programs for retailers, Cullen said, its job is to give them something new and different, and the advent of self-service in meat retailing, makes this job even more important.

Referring to accepting trends in the retail meat field, Cullen reminded his audience that 15 or 20 years ago some of the largest meat retailers in the United States criticized the Board for advocating the cutting and trimming of meat to avoid unnecessary waste for the consumer. Today, however, those same retailers are advertising rib roasts with the excess fat and lower shank bone removed. When a beef rib or a rump roast or some other cut of meat does not sell, one of the first things the dealer now does is to remove some, or all, of the bone in order to transform it into a cut that will appeal to the homemaker. Judging by the aggressive advertising on the part of some of the largest meat retailers, the consuming public wants more closely trimmed meat, Cullen said.

Paul Goeser, research laboratories, Swift & Company, discussed technical problems of self-service meats. (See THE NATIONAL PROVISIONER of July 2, page 17.) John Milton of the American Meat Institute described the Institute's public relations advertising campaign, emphasizing the role of the retailer.

George Dressler, who has served as secretary-treasurer of the National Association of Retail Meat Dealers for a number of years, announced his resignation, effective November 1, in order to enter private business. A successorhas not been appointed.

Charles Bauer of Cincinnati was elected president, and Martin Hansen of Omaha, first vice president, for nextyear. New directors are: James Elliot, Minneapolis, chairman; Nicholas Johnson, Milwaukee; Richard Zwiefel, St. Louis; Adam Guth, Cleveland; Emmet Klenke, Portland; George Nepil, Chicago; Albert Wendell, New York, and Alex Bell, Detroit.

# FOOD MART INSTITUTE

Food Mart News Institute, a nonprofit food training organization sponsored by Food Mart News, is remodeling its building in Chicago to include a modern, California-type supermarket, classrooms and hospitality house to be used for training grocers and restaurant personnel in public relations techniques. National advertisers will be invited to participate in the institute, and will be expected to use their space to demonstrate the most effective use of display and promotion techniques.



### BATTERY OF TRANSFORMERS

Four transformers are employed to step down service voltage for general plant consumption. The units are of the oil cooling type.

room makes it possible to operate the pump used for city water distribution and the pump which handles calcium brine for the sharp freezer. The only other unit operated in the plant during a period of power shutdown is a steam-driven circulating pump for the hog chill brine tank. The 15 tons of brine chilled down to 15 degs. F. provides carryover

er. The compressors stop when the exciter current is shut off.

The Miller & Hart plant was rewired in conjunction with the installation of the major units of the distribution system. Present supply and distribution facilities will permit the packer to take advantage of future developments in meat packing equipment.

# RETAIL MEAT DEALERS ADVISED TO BE ALERT TO TRENDS TO STAY IN BUSINESS

EAT packers and processors are constantly giving retailers greater assistance in selling meat and meat products, J. W. Christian, vice president of the Cudahy Packing Co., told members of

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J. CHRISTIAN

told members of the National Association of Retail Meat Dealers at the annual meeting in New York this month. For example, though the packaging of retail meat units has historically been a function of the retailer, many packers are exploring the possibilities of prepackaged retail cuts, to determine

what contribution

they can make in lower costs and better merchandising. They are constantly developing new products and improving old ones so that the retailer has a greater variety to offer the public. In addition, national and local advertising directed at consumers is being offered as a retail selling aid.

Christian asserted that "within the packing industry there is a strong conviction of the need for the vital and necessary function of the independent retailer." He advised full support of the American Meat Institute's new public

relations advertising program, which stresses the interdependence of the "meat team," as a means of furthering the good relationship existing between the livestock producer, the packer and meat retailer, and between the industry and the public.

The continued profitable existence of the independent merchant may be possible only by being alert and receptive to new, competitive merchandising techniques, he warned. The successful retailer must not only adjust his operations to present conditions but be ready to accept future changes in the food retailing system which are so typical of our economy.

Max O. Cullen, director of the department of meat merchandising of the National Live Stock and Meat Board, told the retail dealers that meat is facing the most intensive competition it has ever known, not only from other foods but from other products and services. He advised them to cash in on the work of the Meat Board for all of its work, directly or indirectly, will help them sell more meat. In illustration he mentioned its research on meat for babies which opened up a vast new market; its current studies on the importance of eating some high quality protein at every meal and on meat in the diet of older persons, both of which will open up large potential markets for increased meat sales, and research on meat's nutritive value.

"One of the things I want to impress

# SEASONINGS STANGE



The Taste difference makes the Sales difference

To sell your product the SECOND TIME... be sure it is mouth-wateringly good the FIRST TIME. Stange, with 45 years experience in creating taste appeal for many of the most famous foods in the nation, can create an entirely new and improved taste for your product... with positive, controlled uniformity. Let us help give your product the Taste Difference that will make a big Sales Difference! Wm. J. Stange Co., Chicago 12, Illinois · Oakland 6, California.

Since 1904

"SILENT PARTNERS IN FAMOUS FOODS"

# PROCESSING Methods

### A BEEF BARBECUE

Occasionally a packer may want to stage a barbecue at his own plant in connection with some event, or he may be asked to perform such an operation for an organization in his territory. Some packers have even gone after barbecue business, contracting to furnish the meat and take care of all details of cooking it for large outdoor gatherings.

Charges for barbecuing should include all costs. Fuel must be purchased and transported, trenches dug and the cooking supervised. These expenses must be added to the cost of the meat and charge for transporting it to the barbecue site. One satisfactory method of barbecuing beef has been tested and approved by the American Hereford Cattle Breeders' Association. This method is outlined as

TRENCHING: Dig a trench about 40 in. deep and 3 ft. wide, the length depending on the quantity of beef to be barbecued. A trench 10 ft. long will accommodate about 400 lbs. of beef. Allow about 5 ft. additional for every 200 lbs. of meat. In digging the trench throw the dirt back far enough so there will be plenty of room to walk around the pit.

Start a fire at the bottom of the trench with kindling. Gradually add larger pieces of wood and keep the fire burning as rapidly as possible until a bed of live coals 15 to 18 in. thick has accumulated in the bottom of the pit. Hard dry wood (oak or hickory is preferred) should always be used for the fire. The pieces should not be too large. The chunks of wood must all be thoroughly burned so they will char and break. If the chunks are not sufficiently burned to break into coals they should be thrown out of the pit.

Level the coals off as evenly as possible. About 3 hours is usually required to get a good bed of coals. Cover the coals with sand to a thickness of about 11/2 in. This should be clean, fairly coarse sand and must be dry. The sand may be dried out while the fire is burning so that it is hot when the time comes for its use. It may be dried on a piece of sheet iron on one end of the trench. The sand must be put on the coals quickly after a good bed has been accumulated.

COOKING: The beef to be barbecued should be cut into chunks of as near 20 lbs. each as possible. Wrap and tie each piece in two thicknesses of cheese cloth and one thickness of burlap. Old gunny sacks may be used for this purpose if they are clean.

Have the beef cut and wrapped by the fire when the sand is spread on the coals. Without delay, place the wrapped

pieces of beef on the sand. Cover and seal the trench immediately after the beef has been placed in it so that there will not be any loss of heat. Sheet iron makes the most convenient covering but boards may be used. All cracks should be tightly sealed with mud or sand to prevent escape of steam.

The beef should be placed on the fire about 10 hours before it is to be served. It may be put in the pit even earlier for after 10 hours there will be little heat in the coals and the beef may be left in its oven without harm. The trench should not be opened while the beef is cooking. It is not necessary to turn the

The meat may be salted to taste after carving but no sauce or other seasoning is necessary. Sauce is used as a swab, however, when meat such as pork or lamb is barbecued over coals. THE NA-TIONAL PROVISIONER has several formulas for barbecue sauce which it will send readers on request.

It is generally figured that 100 lbs. of beef will serve about 300 people at an outdoor gathering.

### LIVER-BACON SAUSAGE

A northeastern sausage manufacturer wants information on liver-bacon sausage. He writes:

EDITOR THE NATIONAL PROVISIONER. I believe you once published a formula for a liver-bacon sausage. Can you furnish me with this formula and processing directions?

The following formula will make a 100-lb. batch of liver and bacon sausage:

40 lbs. hog livers 8 lbs. cured beef trimmings 52 lbs. fresh regular pork trimmings 15 lbs. cured smoked belly trimmings

### Seasoning:

2 lbs. 1 oz. salt 5 oz. white pepper 2 oz. nutmeg 1½ oz. ground celery seed ¼ oz. cardamom

In addition 3 or 4 drops of oil of lemon may be added by stirring it into a half pint of water and mixing with meat in chopper.

The use of prepared seasonings in this product will give steady control over its flavor and will facilitate convenience in handling. Such prepared seasonings, made by reputable seasoning manufacturers, are widely used in modern sausage plants.

Smoked trimmings for this product are prepared by taking about 60 lbs. of cured belly trimmings, spreading them on a large screen and placing them in the smokehouse. They are given a heavy smoke for about 3 hours at a temperature of 110 degs. F. Remove from smokehouse and cool on screen.

### BEEF WIRE SERVICE

A new daily beef wire service is offered to packers and brokers by the NATIONAL PROVISIONER DAILY MARKET AND NEWS SERVICE. Midday market quotations are given on Northern canners and cutters, bulls, bull meat, cow meat, boneless chucks, 500/700 U.S. Good steers, 700/800 U.S. Good steers and Utility cows.

To save toll charges on extra words the wire gives quotations in straight numerals only. The wire also shows the trend of the carcass steer market, indicating if the market is higher, lower or steady.

The wire is sent from Chicago at approximately 2 p.m. (daylight saving time) five days each week. The quotations given represent market conditions at the time the wire is filed, and do not necessarily agree with the final quotations given in the Daily Market and News Service report which is issued as soon as trading operations are completed late in the afternoon.

The cost of this service is \$1 per week (\$13 per quarter of thirteen weeks-minimum subscription). The annual subscription rate is \$52 a year. All telegrams are sent straight wire, collect.

The Provisioner's Daily Market Service furnishes a similar wire covering major pork items.

After cooling, place trimmings in chill room and hold for future use. Belly trimmings must not be hard so they should be placed in a container after they have been processed. Then they will not get dry and tough.

Grind liver, beef and fresh pork trimmings through fine plate. Be sure all meats are cold. Then put in chopper and chop as long as possible without causing meat to become warm. Remove to mixer when well chopped and add 15 lbs. of smoked belly trimmings which previously been ground through 4-in.

Stuff mixture in large bungs or in manufactured casings. Let the product hang in natural temperatures after stuffing for about an hour so it does not go into cook tank while extremely cold. Have water in tank at a temperature of 170 degs. F. This temperature will drop 5 to 10 degs. when sausage goes in. Cook from 1% hours to 2 hours and 10 min., depending on size of bung. Product must have an inside temperature of not less than 137 degs. F.

Cool moderately and place in a cool

# NEVERFAIL

. . . for taste-tempting HAM FLAVOR

Pre-Seasoning

# **3-DAY HAM CURE**

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it preseasons as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eve-catching pink color . . . mouthmelting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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by Packers ALL OVER THE WORLD! LONGER LIFE . LOWER COST



TRIUMPH PLATES

Outlasts other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides; like two plates for the price of one!

Guaranteed to stay sharp for five full years!

The first cost is your only cost for five long years of trouble-free grinding . . . 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Piate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS

smokehouse over night until the sausages are nice and dry. They may then be colored or may be left a natural yellow smoke color.

### CRACKLINGS FOR SAUSAGE

Not many processors use edible cracklings in sausage manufacture but a few still do so for the sake of flavor and other characteristics. Such cracklings, which result from open kettle rendering of lard, must be carefully prepared. They must be free of bone, and fat from which they are made must be trimmed of skin before rendering. If skin is left the resulting cracklings are likely to be a gluey mass with an offal flavor and dark color. Skin-free fat is very white when processed. Lean meat in fat for rendering also tends to produce cracklings with a dark color.

If cracklings are not prepared for use in sausage immediately after coming from the press they should be broken up and spread out to cool. This will prevent their becoming rancid and preserve their sweet meat-like flavor.

Cracklings are prepared for sausage use by throwing them into boiling water. Thirty-seven gallons of water is used for every 80 lbs. of broken-up cracklings. Cracklings are cooked in water for about 21/2 hours and stirred occasionally. They should then be dumped in mixer and agitator to get the steam out of them.

After agitation they are dumped in a box truck and about 200 lbs. of ice in chunks is distributed throughout the mass. Cracklings are pressed down in truck in same manner as bull meat.

Cracklings handled in this manner will not ferment and should keep for about two weeks in a clean, cool place. Rapid cooling is essential as the cooked cracklings will sour in 3 or 4 hours and sometimes less if not chilled quickly and held in a cool place.

To insure complete chilling the cracklings should not be used until the day following their processing. After standing over night in a cool place the crackling dough has appearance of cheese. It must be ground up in the same manner as meat before putting it in the silent cutter.

Cracklings are added to sausage when the beef is about half chopped. There will be no tough particles in cracklings as they are all broken down in cooking.

It is customary to add only 5 lbs. of the crackling dough per cwt. of sausage, although 20 per cent has been used.

### FINANCIAL NOTES

The directors of Wilson & Co., Inc., have declared a dividend of 25c per share on its common stock, payable September 1 to stockholders of record at the close of business August 15, and a quarterly dividend of \$1.0625 per share on its \$4.25 preferred stock, payable October 1, 1949 to stockholders of record on September 12.

#### AMI Convention Plans

(Continued from page 19.)

ticipate in the session on which Mr. Fairless speaks, on Tuesday morning, September 20.

Joseph B. Hall, president of The Kroger Co., will speak on "Evolution and Understanding" at the Wednesday morning session, which will be given over to the general subject of the problems of and the future in the merchandising of foods.

Dr. Sumner Slichter, head of the economics department of Harvard University, will close the general sessions of the annual meeting with an address on the present business situation in the United States. Dr. Slichter, whose address a few years ago before the annual meeting was widely acclaimed, is recognized as one of the most astute observers of the American business scene and is one of its most able students.

The Institute announced that rooms were still available at hotels immediately adjoining the Waldorf, but that all sleeping rooms at the Waldorf now have been reserved, despite the fact that substantially more rooms were made available at that hotel this year than last. Members who plan to attend and who have not made their reservations are urged promptly to write the In-

The New York Central Railroad has announced a special train which will leave Chicago at 4:15 P.M., central standard time, on Saturday, September 17, running approximately on the Commodore schedule. The train will arrive in New York on Sunday morning, and will leave New York for Chicago on Thursday afternoon, September 22.

Those wishing space on the special should write promptly to the New York Central Railroad, LaSalle Street Station, Chicago, attention, Mr. Thomas. Space on the train includes roomettes, bedrooms, compartments and drawing

The Institute announced this week that all exhibit space at the annual meeting has been sold. The interest in the exhibit of packinghouse equipment and supplies has hit a new high this year, according to the Institute's exhibit manager, John C. Milton.

Arrangements have been completed for the entertainment of women at the annual meeting, and will be announced to the membership next week through bulletins and through a special story in THE NATIONAL PROVISIONER. The preliminary program likewise will be mailed to the membership within the next week, according to the AMI.

#### PASSES ANTI-MERGER BILL

The House has passed and sent to the Senate the anti-merger bill (HR 2734) which would amend the Clayton Act to prohibit one corporation from acquiring the physical assets of another to eliminate competition.



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Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

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# Bull Meat

- ☐ Beef Trimmings
- O Boneless Butts
- Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks ☐ Boncless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- Short Cut Boneless Strip Loins
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☐ Boneless Barbecue Roun

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Look for the Cost Control Sign on all Barrels and Carton

# Ever See a Woman Shop with a CAN OPENER?

## OF COURSE NOT!

Whoever heard of a housewife going through a market with a can opener, opening different cans to see if the contents meet with her approval? She doesn't have to. The brand on the label is her assurance of high quality. She sticks to her brand.

Don't offer your sliced bacon on approval in a visual package. Protect its quality and appearance in a closed Mullinix package and build up your brand.

The proof of the bacon is in the eating. If you make a good product, by all means protect it in a package designed for protection and convenience to the housewife. Your brand will become her assurance of high quality.

Ask the packer who uses Mullinix



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# Up and down the MEAT TRAIL

# Personalities and Events of the Week

● Texas Meat and Provision Co., Dallas, Tex., has purchased new quarters at 311 S. Lamar, previously occupied by Rath Packing Co. The firm will occupy the space as soon as remodeling is completed, which is expected to be in about three weeks, Archie Sloan, owner, stated this week. The new plant will have four times the floor space of its present quarters. The first floor will be used for sales office and processing and the second for storage and dressing rooms.

• R. L. McTavish, president of the Germantown Rendering Co., Germantown, O., has announced that Area 4 of the National Renderers Association will hold its annual meeting at the Royal York Hotel in Toronto, Ont., Canada, September 23 and 24. William Stone and Co. of Ingersol, Ontario and the Gordon Young Co. of Toronto are the host companies. A large attendance is expected at this first international meeting of the association, McTavish said. A varied program has been arranged for the regular business sessions and entertainment is being planned.

. E. F. Forbes, president of the Western States Meat Packers Association, . has announced the appointment of committees to serve for the term ending February 1950. Charles T. Reynolds of the Solano Meat Co., Vallejo, Calif., is chairman, and Wallace F. Gould, WSMPA, secretary, of the accounting committee. W. S. Greathouse, Frye & Co., Seattle, Wash., has been named chairman, and Nate Morantz of the State Packing Co., Los Angeles, secretary, of a committee to study the Canadian meat imports situation. One of the larger committees is the hide committee, headed by Walter Luer of the Luer Packing Co., Los Angeles. B. W. Campton, Western States Meat Packers Association, Inc., Los Angeles, is secretary. Douglas Allan, James Allan & Sons, San Francisco, is chairman, and L. B. Liljenquist, WSMPA, secretary, of the tallow and grease research committee.

• More than 600 employes and their families attended the Sixth Annual Suggestion Plan Party of Cudahy Bros. Co., Cudahy, Wis., held this summer. A part of the evening's program was devoted to awarding diamond service pins to 176 employes who had completed 25 years with the company. Suggestion award winners were presented U. S. Savings Bonds by Charles O'Hara, vice president of the company. Cudahy drivers who had completed a year without a chargeable accident were also awarded bonds.

• The Wilmington Provision Co., which closed down July 29, is expected to re-

open under new management early in October, according to Daniel O. Hastings, attorney for the firm, who disclosed that a bid for its purchase submitted by Safeway Stores will probably be accepted. The deal depends on agreement among the creditors of the company. Abe Goldman, who has been president of the company since May of last year, recently estimated the value of the company's assets and inventory at \$1,000,000. The 41-year-old plant was sold in November 1945 to a syndicate headed by Sol Spiegel. This firm went into receivership in the spring of 1948 and the company was reorganized with Goldman as president.

• H. K. Schaulis, cattle buyer at Oklahoma City for the Cudahy Packing Co. for the past 24 years, has been transferred to the Cudahy plant at Denver.

• Kingan & Co. is installing new smokehouses at its plant in Indianapolis and is remodeling its smokehouse building. It is also adding new smokehouses



LIVESTOCK MARKETING CLASS

Ten animal husbandry students from Kansas State college and the Missouri college of agriculture were guests recently at the second annual market school, a four-day course in livestock marketing which was part of their college program. The school was sponsored by the St. Joseph Live Stock Exchange, the St Joseph Stock Yards Co., Armour and Company, Swift & Company, Dugdale Packing Co., and Seitz Packing Co. Shown above are Robert E. Acre (left) and Roswell E. Spencer (right), Kansas State students, observing an exhibit and demonstration on carcass grades of lamb, with Norman E. Zerbst, Armour and Company.

and additional space for drying racks in its sausage department. The company recently completed remodeling its hog killing floor to permit expansion of hog killing by 50 per cent whenever circumstances warrant.

• John Holmes, president, Swift & Company, acted as a guest columnist August 10 for Merryle S. Rukeyser, whose column runs in the New York Journal-American, while Rukeyser was on vacation. Holmes discussed factors affecting supply and demand of meat, which in turn regulate meat prices.

• Douglas Foster and Clarence Loveless have leased the Alliance (Nebr.) Packing Co. from J. M. Miller. It will be known as the Panhandle Packing Co.

• Frank Morris, 69, who was with Swift & Company for 40 years until he retired in 1939, died recently. He had been manager of the Orange and Elizabeth, N. J. branches and district superintendent at the company's New York office.

• Two veteran employes of Cudahy Bros. Co., Cudahy, Wis., retired recently: R. Schoenborn, foreman of the beef kill department, who had spent 51 years with the firm, and K. Tobin, foreman of the lard refinery, who had 46 years with the company.

 Pfaelzer Brothers, Chicago, has absorbed the operations of the American Meat Corp., Kansas City, Mo., including sales and management personnel, it was announced by Ellard and Leonard Pfaelzer, executives of the Chicago company. The American plant, which has operated as an independent corporation since last October, was closed August 19. Both firms are engaged in purveying meats, poultry and food specialties to hotels, restaurants, and institutions. Recent enlargement and improvements in the Chicago plant enable Pfaelzer Brothers to handle a larger volume, and its desire to eliminate overlapping sales territories and duplicated sales activities was given as reason for the absorption.

 John Tilden Massey, 75, who was employed by the Neuhoff Packing Co., Nashville, Tenn., for more than 20 years, died recently. He was in charge of the meat curing department for a number of years.

● The Los Banos Abattoir, Los Banos, Calif., is adding a small stock killing unit to its present cattle killing floor. The building will be constructed of reinforced concrete with modern, up-to-date equipment. Estimated cost of the project is \$100,000. Mario J. Ciampi, San Francisco architect, drew up plans for the project.

 Harvey Lindeman, 50, an employe of Herrud & Co., Grand Rapids, Mich., for 30 years until his retirement a year



A good new item in your line will definitely stimulate and increase business. This unusual quality item can be processed in any sausage kitchen. Its acceptance and repeat sale profit will help greatly in these times.

MATERIALS:

80 lbs. lean pork 20 lbs. veal or beef

2 to 3 quarts CUSTOM SPECIAL BARBECUE BASE — 2 quarts for "mild" or 3 quarts for "peppy" flavor.

5 lbs. CUSTOM PRECOOKED WHEAT

6 oz. CUSTOM MELLO-MILD CURE, if pink color meat is desired. METHOD:

 Grind pork through 1 inch plate, mix well with CUSTOM SPECIAL BARBECUE BASE, also Cure if used. Hold overnight in cooler.

Grind veal or beef through 1/8
to 3/6 inch plate. Mix well with
pork and PRECOOKED
WHEAT, adding ice water
to make stiff mixture.

 Pack into loaf pans or stuff in Hoy molds or artificial casing—5 or 6 pound size.

 Cook as follows: Loaf pans— Bake. Hoy molds—Cook in water. Casings — Cook in smokehouse, steam, or water. Handle the same as for other loaves or large sausages.

NOTE: Some like to rub outside of Barbecue Loaf with CUSTOM BARBECUE SPICE and brown extra well with a torch.

It is easy to get started. Write now. Formula available for Barbecue Hams, Butts, Calas, Beef and Lamb. CUSTOM SPECIAL BARBECUE BASE packed 4x1 gallons to case. Custom Barbecue Spice packed in 50, 100, 200 and 300 lb. drums. Custom Precooked Wheat packed in 100 lb. bags and 250 lb. barrels. Custom Mello-Mild Cure packed in 300 lb. barrels. Send your order today. Be the first in your trading area with this fine specialty item. It's a real money-maker.

Custom Good Products, Inc.
701-701-701. WESTERN LINOIS



ago because of failing health, died unexpectedly while vacationing at Spring. Lake. The last four years before his retirement he was sales manager for the company.

• As the oldest active member of the National Retail Meat Dealers Association, Herman Nimmer, 79, of Milwaukee was honored at the group's annual convention in New York recently. He was a guest of the meeting and was awarded an electrically operated meat saw. Nimmer entered the meat business at 17 and has been at his present shop for 44 of his 62 years in the business.

• Southern Kosher Meat Market, Inc., Greensboro, N. C., has obtained a charter from the secretary of state. Authorized capital stock is \$100,000, and stockholders are Roy Booth, A. L. Neyland, jr., and Myrtle Gifford.

● Bruss Provision Co., Chicago, wholesale supplier of meat to hotels, restaurants and clubs, recently spent \$40,000 remodeling its plant. Although the company at first intended to hold an open house so that customers could see its new quarters, when this was found impractical Bruss took a number of pictures and enclosed them in a binder with an explanation of its new facilities and its service. The booklet, titled "Know Your Supplier," was an inexpensive way of familiarizing customers with its new plant.

 Charles O'Hara, vice president and director of the Cudahy Bros. Co., Cudahy, Wis., was honored by Marquette University recently when it conferred upon him an honorary Doctor of Law degree.

◆ Capitol Livestock Industries, Inc., has been formed at Baton Rouge, La., by consolidating the Capitol Stockyards, Inc., Capitol Rendering Co. and Zachary Livestock Auction. Officers of the new \$500,000 corporation are: President Harry B. Nelson; vice president, Roy E. Wallace, and secretary-treasurer, Clint L. Pierson. The firm plans to build a modern, government inspected meat packing plant. Most of the necessary stock to finance this enterprise has already been subscribed.

• The Massachusetts house of representatives has voted to purchase the Brighton Stockyards in Boston for an estimated \$300,000. The Boston and Albany Railroad had threatened to cancel the lease by the Brighton company so the property could be rented for a woolhouse, and Bay State farmers were reported strongly in favor of the state taking over the stockyards.

Meyer Katz, president of Rival Packing Co., Chicago, has been named chairman of a committee to raise \$500,000 for the Chicago Medical School.

• The United Home Dressed Meat Co., Altoona, Pa., entered an attractive float in the industrial parade which was a highlight of the city's centennial observance.

 William L. Bryans, president and manager of the Benstead-Bryans Co., Cleveland, died recently. He was a director of the Cleveland Union Stock

Yards Co. and of the National Livestock Association and was a member of the Cleveland Livestock Association and the Farmers Club of America.

• A. F. Noecker, 61, Swift & Company salesman of St. Louis, Mo., died of a heart attack recently during a hotel fire in Jefferson City, Mo. Noecker collapsed in the lobby of the Missouri hotel soon after the fire was discovered on the sixth floor of the building.

• Andrew Joseph Canada, formerly general manager of West Coast operations of Armour and Company's canned food division, died recently.

• A group of 24 Barine, Mo. war veterans studying vocational agriculture under the G. I. Bill recently made an educational tour of the National Stock Yards, E. St. Louis, Ill. They studied various market operations and attended a market broadcast demonstration under the direction of R. C. Kamm, traffic manager of the Stock Yards Co., and Roy Huitt, secretary of the St. Louis Live Stock Exchange.

O. A. Noble, Swift & Company accountant at St. Joseph, Mo., died recently. He had been employed by Swift for more than 30 years.

• Governor Warren of California has signed a bill making an appropriation of \$14,000 to extend the market news service on livestock to the San Joaquin Valley, with headquarters at Stockton.

• Employes of Cudahy Bros. Co., Cudahy, Wis., have started a blood bank which may be drawn on, free of charge, by employes or their families. Arrangements were made so that employes who volunteered a pint of blood could contribute while they were at the plant.

• Arrow Provisions, Inc., Huntsville, Ala., has announced the purchase from the city of Huntsville of the municipal abattoir. The plant is temporarily closed for repairs. It will slaughter hogs and cattle and manufacture sausage and other cured products.

#### FLASHES ON SUPPLIERS

THE ALLBRIGHT-NELL CO.: This Chicago firm recently acquired the sole rights to distribute the equipment for the Moldart method of wrapping food products. It consists of a wrapper, which when adapted to P. T. cellophane automatically moistens the film, applies an adhesive to the seam and cuts off the required amount of wrapper.

It is also adapted to the F.M. pliofilm wrapping by the use of a heat sealer instead of the adhesive. A twister, which securely "pig-tails" the closure at each end of the product, provides uniform packaging of irregularly shaped products and adds greatly to eye-appeal.

Several improvements have been made in this equipment, including the pliofilm heat sealing apparatus. The Moldart method is not to be sold but will be leased to the trade by Allbright-Nell on a reasonable yearly rental basis, it was stated.

# REX SPRAY KLEEN

- Saves Time!
- Saves Labor!
- Saves Detergent!

If you are interested in higher standards of sanitation and greater dollar savings you automatically become interested in the "SPRAY KLEEN" Cleaning Unit. 80

gallon capacity tank pumps dry . . . no waste of detergent solution! Strainer screen can be cleaned without dumping out solution, 10-inch outside wheels enable unit to handle easily and move freely over floor drains.

WHERE | Smokehouse cleaning (Rex Heavy Duty Cleaner recommended) Conveyors, Floors, Walls, Trucks, Meat Chutes, Jourdan Cookers, Tables, etc.

Your sanitation program should include:

- Rex Spray Kleen Cleaning Unit
- Rex Heavy Duty Trolley Cleaner
- Rex PGC General Cleaner
- Rex Heavy Duty Cleaner
- Rex TOT Acid Cleaner

For Sanitation in Every Department of Your Plant, Write:

# BONEWITZ

"Sanitation Engineers to the Meat Packing Industry"

BURLINGTON, IOWA

MANTECA, CALIFORNIA

# PERSONAL DIRECTION IN WINGER-BUILT BOXES, TRUCKS, TABLES and CONVEYORS

# gives you:

V SAFETY

No danger of cut fingers with Winger equipment's rounded corners and smooth surface finish.

#### V DEPENDABILITY

Equipment is produced under personal direction of the Winger staff. Made to standards for meat packing plants operating under federal inspection.

#### V ECONOMY

Long wear and heavy service are assured with Wingerbuilt equipment.

#### V TIME SAVED

Special design and construction help save time through ease in operation and faster, more efficient cleaning.

#### WINGER

MANUFACTURING CO., INC. OTTUMWA, IOWA

"Backed by Years of Packing Plant Engineering"



Stainless Steel Bacon Curing Box

## STAINLESS STEEL

#### Our Specialty

**Bacon curing boxes** Sausage meat truck Sausage stuffing table Oleo seeding truck General Purpose truck Bacon Packing conveyor tables.

Let us discuss today's needs with you. Write: Winger Manufacturing Co., Inc., Ottumwa, Iowa





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THERMOSTATICALLY CONTROLLED

SMOKEHOUSE HEATER



Patented in the U.S. and foreign countries. Other patents pending.

Purifies the Smoke and Revolutionizes the Smoking Process

This equipment is working in many hundred packing houses, amongst them, the biggest ones, to the utmost satisfaction.

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#### SURVEY SHOWS OLDER WORKER PERFORMANCE OUTWEIGHS HANDICAPS

Reports from about 300 firms which were jointly surveyed by the Chamber of Commerce of the United States and the National Association of Manufacturers reveal that employers throughout the nation are becoming increasingly aware of the fact that, in the case of physically handicapped and older employes, their seeming disability is frequently more than offset by consistent good job performance, steadiness and reliability, as well as lower personnel turnover and lower absenteeism.

The companies canvassed represent a wide variety of small, medium and large size concerns in many fields of industrial activity and business endeavor located in most of the 48 states.

The usual test applied by most of these companies in selecting employes to fill occurring vacancies is not based on age or physical factors, but rather on the ability of the applicant to do the job under consideration, the survey indicates. Business and industry on the whole are shown to be alert to the productive effort contributed by older workers, so that age is not considered a primary factor in job qualification.

Most of the employers approached express general satisfaction with respect to job performance of both physically handicapped and older workers. Many companies comment favorably with reference to the stability, reliability, experience, conscientious job application, and similar characteristics which typify these workers.

According to the survey, most employers do not feel that the hiring of elderly or handicapped personnel increases their workmen's compensation costs. Similarly, a majority of the companies report no serious effect on the company pension plans as a result. A few companies state, however, that a limit on the hiring of older workers is considered necessary in order to enable all employes to meet full pension requirements.

No serious deterrent to the hiring of employes in the older or handicapped group is presented by collective bargaining agreements, especially in the non-manufacturing field where only five out of 131 companies reported any problem in this respect. The survey, in fact, indicates a general alertness of most employers to the competence of workers in the group, when properly selected and placed.

#### SWIFT MAKES GRANT TO STUDY SLEEP OF INFANTS

A \$10,000 grant to study sleep characteristics of infants of six to 26 weeks of age has been made to the department of physiology at the University of Chicago by Swift & Company.

Effect of diet on the sleep habits of the infants under study will be one phase of the investigation. Protein content of the diet will be increased by 25 per cent by feeding the babies especially prepared meats. Special apparatus attached to the crib will record the movement of the children and will indicate their periods of sleeping and wakefulness.

#### USDA Trying to Find Best Home Cooking Methods for the Lower Grades of Beef

The Department of Agriculture is conducting a study to learn which basic home cooking methods are most suitable for various cuts of the lower grades of beef. In the past most beef cookery research has dealt chiefly with high-grade, tender meat, and the Department believes there is a need for this new study.

Commercial grade beef, for example, comes from animals of widely different types, yielding meat of differing qualities which cannot always be cooked by the same methods. Among these animals are dairy cows and grass-fed beef, both young and old. The meat is sometimes known as cow beef or grass-fed beef. Commercial grade beef may be low or high in fat.

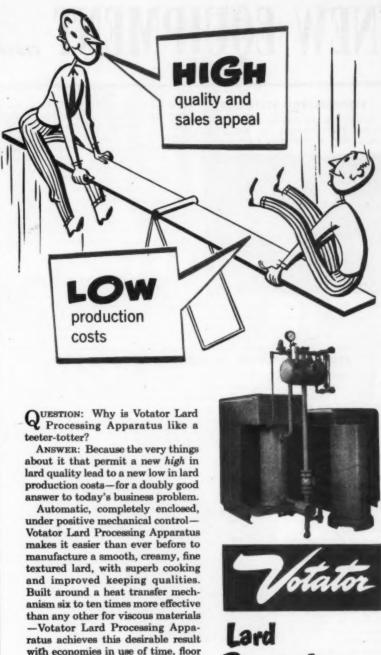
The research will be conducted cooperatively and through contract by the Department's Bureau of Human Nutrition and Home Economics and a number of universities, state colleges, and agricultural experiment stations. In all cooperating laboratories, the beef round will be included in the experimental cooking, and braising will be one of the basic cooking methods tried by all. In many respects, however, the laboratories will pursue special lines of investigation.

#### STATE OLEO LEGISLATION

Initiative petitions have been filed with the Ohio secretary of state to place on the state ballot at the November election the issue of whether the manufacture and sale of yellow margarine should be permitted in the state. This action was necessary after the measure was defeated in the 1949 session of the state legislature.

Although the 1949 Michigan legislature passed an act which would have permitted the sale of colored oleo in the state, effective September 23, the dairy interests are expected to block colored oleo sales until the matter comes to a vote in Novmber 1950, by collecting enough signatures to force a popular vote.

In Tennessee, the state agriculture commissioner has taken under advisement a question of whether he will prescribe regulations governing the content of oleomargarine. Proposed regulations would allow the product to contain as much as 90 per cent animal fats or 90 per cent vegetable fats.



# Lard Processing Apparatus

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

can be equalled by no other method.

The Votator unit shown here, only
7' 4" wide and 8' 10" long, chills and
plasticizes 5,000 pounds of lard per
hour on a continuous basis!

space, refrigeration, and labor that

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District Offices: 150 Broadway, New York City 7
• 2612 Russ Bldg., San Francisco 4 • Twenty-two
Marietta Bldg., Atlanta, Ga.

# NEW EQUIPMENT and Supplies

#### TWINE-RIBBON DISPENSER

Under the tradename Swif-Ty, the Cowan Manufacturing Co., San Francisco, Calif., is marketing a new twine-



ribbon dispenser that is said to effect savings in tie-up time and effort, reduce material waste and guard against cuts. Adjustable to all the most commonly

used twine and ribbon spools, this compact unit is adaptable for use in a wide variety of packaging fields.

Among its features are a tension brake that automatically sets the cordage for cutting and a crab-claw cutter guard that prevents finger contact with the razor cutting edge. The dispenser comes equipped with four non-slip suction cup legs, or if desired, it may be screwed down for a fixed installation. Ribbon flow is said to be always freerunning and non-binding, assuring fast, one-handed operational ease.

#### VERTICAL PLATE SEALER

A new vertical hot plate sealer, designed for use in preparing or sealing consumer-sized packages of sausage and processed meats, has been announced by The Great Lakes Stamp & Mfg. Co.,

Chicago. Designated by the manufacturer as the VS-8 Sealer, the unit consists of an enclosed electrical heating unit faced with an aluminum sealing surface, mounted on a flanged stainless steel base. The unit as supplied is ready for mounting on table or work surface.

The stainless steel base of the unit provides a smooth sanitary work surface for package assembly and folding, and



REDESIGN MACHINE TO MEET PREPACKAGING NEEDS The standard Corley Miller heavy duty wrapping machine has been redesigned to meet the problems which arose with the advent of prepackaging meats and

delicatessen items in cellophane. The machine is a self-contained unit, operated by one person and so adjustable as to handle packages from 4 to 15 in. long, 2 to 8 in. wide and % to 31/2 in. high. The sheeting attachment has provisions for mounting seven

different size cellophane rolls, easily interchangeable.

All the uniform items, such as round slices of bologna and rectangular cuts of ham, are handled without any cardboard stiffener. On these items a sheet of butcher paper is generally used to prevent sticking of the cellophane to the product. Delicatessen items which do not conform



to a specific shape, such as dried beef, are handled on a cardboard stiffener. Red meat items are normally wrapped in pressed board trays, but some of these cuts can be handled on a cardboard. The side heating plates of the machine can be instantly adjusted from a vertical position for wrapping delicatessen items to an inclined position for wrapping the tapered tray items. A hand crank adjustment is provided for changing package length and a knurled wheel for changing package height. Width variations are adjusted with two thumb screws.

Tests have shown that one operator on the machine can equal the production of from three to seven hand wrappers, depending on the package assortment, the maker states. Also, a 30 per cent saving in cellophane is claimed.

The machine is equipped with a specially designed mechanism to exert a pressure on the two end underseals, the result being a tight seal. The same mechanism pulls the packages through the heating channel. It is claimed that machine wrapped packages are comparable in neatness to hand wrapped. The machine is made by Miller Wrapping & Sealing Machine Co., Chicago.

the vertical placement of the sealing unit at the rear of the base plate makes it possible for the operator to make the seals quickly with minimum hand movement after the package has been assembled and wrapped. It is also claimed that because seals can be made under pressure that smaller sheets of heatseal cellophane can be used. The electrically heated sealing unit is provided with three heats-a low heat for standby service, high heat for rapid heating or unusual conditions, and medium heat for regular operation. The unit comes ready for use, complete with cord.

In one plant, where a battery of Great Lakes VS-8 Sealers has been in operation for a number of weeks sealing packages of cut sausage, link sausage and processed meats, it is reported that packaging production has been increased better than 20 per cent over production of packages using hand sealing irons. At the same time, this packer claims that packages are neater, no taping of packages is required, and that hand burns are minimized in comparison with hand iron sealing methods. The manufacturer further claims that any sealing operation that can be done with hand sealing irons can be duplicated in less time on a fixed vertical sealing unit, and that worker fatigue is greatly reduced.

A package assembly form is also available from the manufacturer to aid in wrapping and assembly of packages of linked sausage. This form is adjustable and helps the operator assemble, hold and wrap packages of franks, etc., while seals are made.



Because:

- \* The PRESCO PROCESS is fast and mild!
- \* PRESCO-cured meats have improved flavor, texture and appearance.
- \* PRESCO means top quality—always.

servaline Manufacturing Co. ROOKLYN . NEW YORK



ESCO PRODUC

NTIFIC PROCESSING OF MEAT AND MEAT



There is no finer introduction to QUALITY than the impression made by your BATAVIA REFRIGERATED BODY. But, even more than beauty, your customers will come to rely on BATAVIA'S always-fresh delivery. Here are constant, controlled temperatures to keep meats fresh and flavorful round the clock—on the route or in storage. And even further profits for you in the quality body construction which affers longer life, at lower maintenance costs. Don't take chances on meat loss! Choose BATAVIA—and put your COOLING ROOM ON WHEELS.

BATAVIA ANNOUNCES ITS NEW HYDRAULIC DRIVE: This new, compact refrigerating system allows greater payloads, provides positive, continuous refrigeration in transit or in overnight storage. Ask us to show you how this system meets your needs.

BATAVIA BODY COMPANY - BATAVIA, ILL.

DON'T INCUBATE - REFRIGERATE

# Meat Output Increases 4% as Slaughter of All Species Registers Weekly Gain

EAT production under federal inspection in the week ended August 13 totaled 282,000,000 lbs., the U. S. Department of Agriculture has estimated. Slaughter of all species was slightly above the previous week's level with production 4 per cent above 272,000,000 lbs. reported a week earlier and 18 per cent above 238,000,000 lbs. recorded for the same week in 1948.

Cattle slaughter of 266,000 head was

spected veal in the three weeks under comparison was 16,200,000, 15,500,000 and 18,000,000 lbs., respectively.

Hog slaughter was estimated at 741,-000 head, 4 per cent above 713,000 reported for a week earlier, and 28 per cent above the 577,000 kill of the same week in 1948. Production of pork was 116,000,000 lbs., compared with 112,-000,000 in the previous week and 89,-000,000 in the week last year. Lard

#### **AMI PROVISION STOCKS**

The American Meat Institute provision stocks survey reveals that reporting packers held 269,900,000 lbs. of pork meat in storage on August 13, 1949. This amount was 30,000,000 lbs. less than holdings of 299,900,000 lbs. two weeks earlier, and was 80,700,000 lbs. under mid-August stocks last year of 350,600,000 lbs. The 1939-41 average for the comparable date was 428,-400,000 lbs., or 158,500,000 lbs. greater than the current inventory.

Lard and rendered pork fat holdings totaled 84,100,000 lbs. on August 13, which was 12,200,000 lbs. under stocks at the end of July. On August 14 a year ago, holdings of these commodities totaled 161,000,000 lbs., and the three-year average for the comparable date was 159,600,000 lbs.

Provision stocks as of August 13, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows August 13 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	August 13 stocks a Percentages of Inventories on		
BELLIES	July 80, 1949		939-41 av.
Cured, D. S	98	00 97 10	97
Frozen-for-cure, S. P. and D. Total bellies	C. 70 88	58 71	58 69
HAMS			
Cured, S. P. regular	100	100 86 33 85 68	6 86 2 40 40
PICNICS			
Cured, S. P	86	100 100 105	61 105 76
FAT BACKS, D. S. CURED	96	115	51
OTHER CURED & FROZEN			
Cured, D. S. Cured, S. P. Frozen-for-cure, D. S. Frozen-for-cure, S. P. Total other	87 97 87	114 104 115 78 96	66 68 64
BARRELED PORK		83	16
TOT, D. S. CURED ITEMS	94	71	**
TOT. S. P. & D. C. CURED		95	67
TOT. FROZ, FOR D. S. CURE.		35	
TOTAL CURED AND FROZEN.		57	55
FOR-CURE	89	75	50
FRESH FROZEN			
Loins, shoulders, butts and spareribs All other Total	97	100 84 90	78 144 107
TOT. ALL PORK MEATS	90	77	63
RENDERED PORK FAT	89	84	
*Included with lard.	87	81	51

#### **CHICAGO PROV. SHIPMENTS**

Provision shipments by rail from Chicago for the week ended August 13:

Week	Previous	Cor. wk.
Aug. 1	week	1948
Cured meats, pounds	00 21,809,000	24,786,000
pounds 36,850,00	00 33,408,000	81,120,000
Lard, pounds 5,728,00	00 4,803,000	4,652,000

# ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION'

	1	Week end	ed Augus	t 13, 19	10-with	h compa	risons		
Week Ended	Ве	out	Ve	al		ork l. lard)	Laml		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Numbe 1,000			Prod. mil. lb.	Prod. mil. lb.
Aug. 13, 1949 Aug. 6, 1949 Aug. 14, 1948	258	139.1 134.2 119.4	120 116 137	16.2 15.5 18.0	741 713 577	116. 111. 89.	9 238	$10.2 \\ 10.0 \\ 12.0$	281.8 271.6 238.7
			AVERAG	E WEIG	HTS (L	B.)		LARD	PROD.
Week Ended		ttle Dressed	Calve D		Live I	gs Dressed	Sheep & lambs Live Dresse	Per 100 ed lbs.	Total mil. lbs.
lug. 6, 1949 luly 30, 1949 lug. 14, 1948	957	523 520 483	245 243 239	134	277 278 274	157 157 155	92 42 91 42 93 43	14.0 14.3 13,8	28.8 28.5 21.9
11949 product				l number	slaugh	tered for	the current	t week and	on aver

3 per cent above 258,000 in the preceding week and 8 per cent above the 247,000 kill recorded for the corresponding week last year. Beef production was estimated at 139,000,000 lbs., compared with 134,000,000 lbs. reported a week earlier and 119,000,000 last year.

Calf slaughter was 120,000 head compared with 116,000 reported for the week of August 6 and 138,000 in the week a year earlier. Output of in-

production of 28,800,000 lbs. compared with 28,500,000 in the preceding week and 21,900,000 in the week of 1948.

Sheep and lamb slaughter was estimated at 242,000 head, compared with 238,000 head for the week before and 282,000 in the corresponding week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 10,200,000, 10,-000,000 and 12,000,000 lbs., respectively.

#### LOWER HOG PRICES RESULT IN BETTER CUT-OUT MARGINS

(Chicago costs and credits, first three days of week.)

Cutting margins were sharply improved this week since the average price of live hogs dropped \$2.27 per cwt. from last week while product values showed little change. Lightweights cut with a plus \$1.64 margin; mediums, plus 24c, and heavies, minus 98c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

-	-180-	220 lbs		-	-220-	240 lbs.		-	-240	-270 lbs.	
		Val	lue			Va	lue			Va	lue
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Price per lb.	per p cwt. alive	fin.
Skinned hams	54.4 32.6 40.8 50.7 34.2  12.9 11.9 13.3 39.8 18.7 10.5	\$ 6,90 1.79 1.71 5.01 3.69  .87 .26 1.80 .62 .57 .21 .90 \$23.53	.90 .89 .80 .87	12.6 5.3 4.0 9.6 9.2 2.1 8.0 2.1 12.1 1.6 2.8 2.0 69.5	54.4 31.7 40.0 42.4 34.0 24.0 9.5 12.9 11.9 13.3 23.7 18.7	\$ 6.85 1.68 1.00 4.07 3.12 .50 .29 .88 .25 1.61 .38 .52 .20 .90 \$22.05	.43 .54 .38 2,30 .55 .79 .29	12.5 5.3 4.0 9.5 3.9 8.5 4.5 3.4 2.2 10.2 1.6 2.0 2.0	53.6 30.0 34.8 34.7 32.8 24.0 10.2 11.9 13.3 21.8 18.7 10.5	\$ 6.71 1.59 1.39 8.31 1.26 2.04 .46 .44 .26 1.37 .34 .54 .21 .60	\$ 9.70 2.21 1.98 4.65 1.78 2.87 .64 .62 .37 1.92 .47 .76 .29 9.85 \$29.11
Cont of hogs	(	Per cwt. alive 320.69	Per cwt.		al	er vt. ive 9.75	Per cwt.			6 54 10	Per cwt.
Handling and overhead.  TOTAL COST PER CW' TOTAL VALUE  Cutting margin Margin last week	T 6	1.10 321.89 23.53 \$ 1.64 .40	fin. yield \$31.96 34.36 +\$ 2.40 59		\$2 2 +\$	.96 1.81 2.05 .24 1.88	## 35 ## 35 ## 35 ## 35		\$21. 20. —\$	50 .52	fin. yield \$30.50 29.11 -\$ 1.39 - 4.50

# **CUDAHY'S**

Selected SHEEP CASINGS



TESTED FOR UNIFORM STRENGTH to give you less breakage—



TESTED FOR UNIFORM SIZE to give you finer appearance—



For sure quality, get Cudahy's Selected Sheep Casings. They are rigidly tested.

#### Lower Costs — More Sales

ALL Cudahy casings are double tested for uniform strength and size. This cuts breakage losses and also assures you of well-filled, smooth, fine-looking sausage that sells on sight.

#### They're "Naturally" Better

Sausages made with natural casings have a plump, appetizing appearance..evenly smoked flavor...and sealed-in juiciness that can't be imitated.

In Cedahy's For Fast Service —Cudahy's many branches can quickly fill your orders for any of 79 different sizes of beef, pork, or sheep casings. Talk to one of our Casing Sales Experts—write or wire today!

#### THE CUDAHY PACKING CO. CHICAGO, ILL.

Producers and distributors of beef and pork casings Producers and importers of sheep casings

# Meats and Meat Products Holdings Down as of Aug. 1 in Normal Seasonal Decline

TOTAL August 1 holdings of meats and meat products were 544,000,000 lbs., or 68,000,000 lbs. below last month's stocks, which was about the average decline for this time of year, according to the U. S. Department of Agriculture. All meat holdings were reduced during July except veal and edible offal. On August 1, 1948, total meats in storage amounted to 686,000,-

and sausage room products declined.

The reduction in lard and rendered pork fat stocks totaled 6,692,000 lbs., which was less than the average July decline of 9,000,000 lbs., but about the same as the 1948 decline of 6,000,000 lbs. Inventories of 97,198,000 lbs. on August 1 compared with 103,890,000 lbs. on July 1, 1949. Current stocks were 77,106,000 lbs. below 174,304,000

#### U. S. COLD STORAGE STOCKS ON AUGUST 1

Aug. 1,1 '40 pounds	Aug. 1, '48 pounds	July 1, '49 pounds	Aug. 1, 5-yr. av.1944-48 pounds
Beef, frozen 59,657,000	60,171,000	65,135,000	123, 105, 000
Beef, in cure, cured & smoked 8,356,000	10,388,000	9,102,000	8,792,000
Total beef	70,559,000	74,237,000	131,897,000
Pork, frozen	258,370,000	204,113,000	196,866,000
Pork, dry salt in cure & cured 45,306,000	73,076,000	49,557,000	73,700,000
Pork, all other in cure, cured and smoked 152,383,000	176,767,000	165,920,000	155,639,000
Total pork	508,213,000	419,590,000	426,205,000
Lamb and mutton 6,485,000	8,557,000	6.761,000	10.663.000
Veal <sup>3</sup> 7,226,000	5,849,000	6,911,000	6,780,000
All edible offal, frozen and cureds 56,092,000	50,393,000	55,322,000	51,086,000
Canned meats and meat products <sup>3</sup> 28,437,000	31,093,000	35,694,000	26,055,000
Sausage room products <sup>3</sup>	11,282,000	13,876,000	17,929,000
Lard4 95,176,000	171,323,000	101.224.000	*166,673,000
Rendered pork fat4	2.981.000	2.666.000	

\*Lard and rendered pork fat included.

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. <sup>1</sup>Preliminary figures, <sup>2</sup>No historical figures for these items, <sup>2</sup>Trimmings formerly included with offal now included with appropriate type of meat, <sup>2</sup>Included in above figures are the following government-held stocks in cold storage outside of processors' hands as of August 1: Lard and rendered pork fat, 259,000 lbs.

000 lbs., or 142,000,000 lbs. more than the current stocks.

Holdings of pork on August 1 were 365,454,000 lbs., which is a decrease of 54,136,000 lbs. from July 1 inventories. This withdrawal compared with an average July out-of-storage movement of 53,000,000 lbs. and a decrease of 74,000,000 lbs. in July 1948. August 1 holdings were 142,759,000 lbs. less than those on the same date in 1948, and were 60,751,000 lbs. below the five-year average of pork holdings on August 1.

Beef stocks were reduced by 6,224,000 lbs. during July as stocks declined from 74,237,000 lbs. on July 1 to 68,013,000 lbs. on August 1. The average decrease for July was 14,000,000 lbs. and the decrease in July 1948 totaled 12,000,000 lbs. Current stocks were 2,546,000 lbs. under those a year earlier and 63,884,000 lbs. below the 1944-48 average.

A total of 276,000 lbs. of lamb and mutton was taken out of inventories during July, while last year holdings were increased by 558,000 lbs. during that month. August 1, 1949 stocks of 6,485,000 lbs. compared with 6,761,000 lbs. a month earlier, 8,557,000 lbs. on August 1, 1948 and 10,663,000 lbs. for the five-year average.

The amount of veal held was increased 315,000 lbs., with stocks moving from 6,911,000 lbs. on July 1 to 7,226,000 lbs. on August 1. Current holdings were also larger than year ago stocks and the average for the date. Edible offal stocks were increased slightly during the month while holdings of canned meats and meat products

lbs. held a year earlier, and 69,475,000 lbs. below the average holdings of 166,673,000 lbs.

August 1 cooler occupancy of 52 per cent was three points below the previous August 1 low recorded in 1940, while August 1 freezer occupancy of 63 per cent was six points below the previous August low in the same year. The occupancy of coolers was unchanged from July while freezer occupancy was two points higher than July. This change was about normal for this time of year.

#### **CHICAGO PROVISION STOCKS**

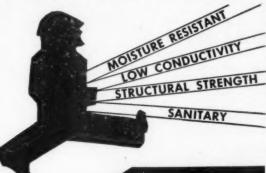
Mid-August lard stocks of 50,816,742 lbs. compared with 59,475,958 lbs. held two weeks earlier and were 45,644,081 lbs. smaller than 96,460,823 lbs. held on the same date of 1948. The 8,659,216 lbs. moved out of storage during the first two weeks of August was considerably larger than 1,905,384 lbs. moved out during the same two weeks in 1948.

	Aug. 15, '49, 1bs.	July 30, '49, lbs.	Aug. 15, '48, lbs.
P. S. lard (a)	44,083,095	51,227,028	81,102,481
P. S. lard (b)	2,564,000	3,375,000	172,000
Dry rendered			
lard (a)	472,056	535,000	2,624,846
Dry rendered			
lard (b)	240,000	240,000	
Other lard	3,457,591	4,098,930	12,561,496
TOTAL LARD	50,816,742	59,475,958	96,460,823
D. S. Cl. bellies			
(contract)	151,900	39,100	767,600
D. S. Cl. bellies			
(other)	4,242,149	5,050,318	10,568,694
TOTAL D. S. CL.			
BELLIES	4,394,049	5,089,418	11,336,294
D. S. rib bellies.			***
/ 34-3	O-A 2 1046		

(a) Made since Oct. 1, 1948.(b) Made previous to Oct. 1, 1948.

Watch Classified page for good men.

# Effective control of INSULATION EFFICIENCY





UNITED's B. B. Corkboard Insulation guards against harmful temperature fluctuations . . . permits better humidity control due to its low thermal conductivity and high moisture resistance. Because it provides a



maximum of insulation efficiency, proper food preservation is assured through more uniform temperature control. Durable, structurally strong, sanitary, and fire-retardant, it insures permanency of installation with long-term economy.

# UNITED CORK COMPANIES

KEARNY, NEW JERSE?

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

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# WITH MATERIALS HOGGED BY WILLIAMS' "S TYPE" HOG

Crushes carcasses, entails, green bones and glue stock and shreds them into such condition that they may be drained without excessive heat. Preparation of dry rendering materials in this manner is much superior to any preparation process which delivers the material in solid chunks to the cooker. Williams' "S TYPE" Hog handles largest bones in carcass and reduces to 8 mesh in one operation. Also widely used for dry bones.

Frame is heavy-duty grey iron. Metal trap and special construction features to minimize upkeep costs! Available in direct motor or V-belt drive.

#### CHECK THESE FEATURES ...

- NO KNIVES TO SHARPEN
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- ✓ HINGED COVER INSTANT ACCESSIBILITY
- ✓ EASY TO CLEAN



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Vibrating screens; crushers for bones, carcasses, and entrails; complete packaged by-product grinding plants.

WILLIAMS PATENT CRUSHER AND PULVERIZER CO. 2708 N. 9TH ST. ST. LOUIS 6, MO.

GRUSHERS GRINDERS SHREDDERS

# MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH I CARCASS BEEF	HEATS
(l.c.l. prices)	17, 1949 per lb.
Native steers— Choice, 600/800	per lb. @44%
Good, 500/70044	@44 1/2 @43
Good, 700/900	041
Commercial cows, 500/800.30	@35 @301/4
Can. & Cut. cows, north., 850/up27	14.60.28
Good, 700/900 42 Commercial, 500, 700 31 Utility, 400/up 31 Commercial cows, 500/800, 30 Can. & Cut. cows, north., 350/up 350/up 37 Bologna bulls, north., 600/up 32	14.69.9314
STEER BEEF CUT	
500/700-lb, Carcasses (l.c.l. prices)	
Choice:	@55
Hindquarters	0E52
Loins, trimmed	@83 @74
Sirloins	082
Hacks	6 0E-9U
Ribs	@57
Briskets	@33
Good: Hinds & ribs	2 @54
Hinds & ribs	@55 @52
Rounds	@52 @78
Birloins & ribs (sets)	080
Backs	7 @39
Backs	@38 2 @54
Navels	@18 @25
Hind shanks	7 @29
Fore shanks	7 @29 1 @96
DEEE DRODUCT	8
(I.c.l. prices) Tongues, selected, 3/up, fresh or frox	
fresh or froz	3 @34
fresh or froz	5 @26
Brains	0.49 CE 1
Livers, selected	9 @51
Hearts Livers, selected Livers, regular Tripe, scalded Tripe, cooked Kidneys	6 6 614
Kidneys	6 @17
Kidneys	7% @ 8% 6% @ 7
Time	5 @ 51/ <sub>4</sub> 5 @ 51/ <sub>4</sub>
Melts	~ 76
BEEF HAM SET	
Knuckles	
Outsides	1 6043
FANCY MEAT  (l.c.l. prices)  Beef tongues, corned	,
Beef tongues, corned	087 087
12 og. up	@89 14 @25
Or tails under % lb	210
Over % 1b	
WHOLESALE SMO MEATS	KED
(l.c.l. prices) Hams, skinned, 14/16 lbs.,	
wrapped	614@63
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	80 60
	8114@6214
rendy-to-ent, wrapped Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	03 (0072
wrapped	46 @47%
seedless 12/14 lbs	14 @47
	58 @5614
CALF & VEAL-HIE	E OFF
(l.c.l. prices)	
	43 @44 37 @40
Choice, 80/130	41 6043
Choice, 80/130	41 6043

rago	
CARCASS LAMBS	
Choice, 40/50	@51 @49 @47
CARCASS MUTTON (l.c.l. prices)	
Good, 70/down	@21 @20 @19
FRESH PORK AND PORK PRODUCTS	
(1 a 1 malesa)	F.434
Pork loins, regular,	541/4
Hams, skinned, 10/16 lbs. Pork loins, regular, under 12 lbs	Q58
under 16 lbs	@39 34
Picnics, 6/8 lbs41 Boston butts, 4/8 lbs41	31½ @42
Tenderloins	@71 @1414
Livers	@231/4
Brains	71/4
Ears	@10 51%
SAUSAGE MATERIALS	8—
FRESH (l.c.l. prices)	
Pork trim., reg. 50%19 Pork trim., spec.	@21
Fork trim., spec. 37 ½ Pork trim., ex. 95% leans 37 ½ Pork trim., ex. 95% leans 48 Pork cheek meat, trmd 16½ Bull meat, honeless 41½	@38 @49
Pork cheek meat, trmd Pork tongues	@17
Bon'ls cow meat, f.c., C. C.37	@371/3 @391/4
Boof check & head most	@20%
Shark meet	@29 @44
veal trimmings, bon'is	37
(F. O. B. Chicago)	
(l.c.l. prices quoted to manu turers of sausage.)	fac-
Beef casings: Domestic rounds, 1% to	@45
Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in., 140 pack60 Export rounds, wide, over 1½ in90 Export rounds, medium, 1% to 1½60	065
Export rounds, wide, over 1½ in90	@95
Export rounds, medium, 1% to 1½60	@70
1% to 1%	@1.00
No. 1 weasands, 24 in. up. 12 No. 1 weasands, 22 in. up. 10	@11
EXPORT FOUNDS, BAFFOW, 1% in. under 90 No. 1 weasands, 24 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands Middles, sewing, 1% @ 2 in 1.1	0 0 1 15
2 in. 1.10 Middles, select, wide, 2@2½ in. 1.10 Middles, select, extra, 2½ @2½ in. 1.4 Middles, select, extra, 2½ in. & nn. 2.0	
Middles, select, extra, 2¼ @2½ in 1.4	5@1.50
Middles, select, extra, 2½ in. & up2.0	0@2.10
2½ in. & up 2.0 Beef bungs, export No. 1 23 Beef bungs, domestic 14 Dried or salted bladders,	@16
pried or saited bladders, per piece: 12-15 in. wide, flat	@20
10-12 in, wide, flat 0 8-10 in, wide, flat 6	@13 @ 7
Pork casings:	

DADOLOG LAWS	
(l.c.l. prices)	
Choice, 40/5049 6	@51
Good, 40/50	@49 @47
CARCASS MUTTON	
(l.c.l. prices)	
Good, 70/down20	@21
Good, 70/down	@ 19
FRESH PORK AND	
PORK PRODUCTS	
(l.c.l. prices)	
Hams, skinned, 10/16 lbs.  Pork loins, regular, under 12 lbs.  51½  Pork loins, boneless.  57  Shoulders, skinned, bone in, under 16 lbs.  Picnics, 4/6 lbs.  Picnics, 6/8 lbs.  Boston butts, 4/8 lbs.  41  Boneless butts, c.t., 2/4.57½  Tenderloins.  69	541/2
under 12 lbs	@5214
Shoulders, skinned, bone in,	4900
under 16 lbs	@39
Pienies, 6/8 lbs	311/4
Boneless butts, c.t., 2/457%	@58
Nooh hanna 94	6 242/
Livers	@11% @23% @11% 14 7%
Brains	14
Ears	MELLU
Feet, front	51/9
SAUSAGE MATERIALS	8-
FRESH	
(l.c.l. prices) Pork trim., reg. 50%19	@21
Pork trim., reg. 50%19 Pork trim., spec. 85% leans37½	621
Pork trim., spec.  85% leans	@49
Pork tongues 1814	84
Bull meat, boneless414	@42
Cow chucks, boneless381/2	@371/4
Beef trimmings28	@291/9
trmd	
CIL - 1 1	@29
trmd	@29 @44 37
Veal trimmings, bon'ls	37
Veal trimmings, bon'ls  SAUSAGE CASINGS  (F. O. B. Chicago)	87
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manuare.)	87
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manuare.)	87
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manuare.)	87
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manuare.)	37
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manuare.)	37 Inc-
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manuare.)	## 37   fac- ## 45   @ 65   @ 95
SAUSAGE CASINGS  (F. O. B. Chicago)  (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1% in., 180 pack	### 37   ### 145
SAUSAGE CASINGS  (F. O. B. Chicago)  (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1% in., 180 pack	### 37   ### 145
SAUSAGE CASINGS  (F. O. B. Chicago)  (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1% in., 180 pack	### 37   fac- ### 645
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in. Export rounds, wide, over 1½ in. Export rounds, medium, 1½ to 1½60 Export rounds, medium, 1½ in. under90 No. 1 weasands, 22 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands	### 37   37   37   37   37   37   37   3
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in. Export rounds, wide, over 1½ in. Export rounds, medium, 1½ to 1½60 Export rounds, medium, 1½ in. under90 No. 1 weasands, 22 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands	### 37   37   37   37   37   37   37   3
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in. Export rounds, wide, over 1½ in. Export rounds, medium, 1½ to 1½60 Export rounds, medium, 1½ in. under90 No. 1 weasands, 22 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands	### 37   37   37   37   37   37   37   3
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in. Export rounds, wide, over 1½ in. Export rounds, medium, 1½ to 1½60 Export rounds, medium, 1½ in. under90 No. 1 weasands, 22 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands	### 37   37   37   37   37   37   37   3
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in. Export rounds, wide, over 1½ in. Export rounds, medium, 1½ to 1½60 Export rounds, medium, 1½ in. under90 No. 1 weasands, 22 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands	### 37   37   4   4   5   6   6   6   6   6   6   6   6   6
SAUSAGE CASINGS (F. O. B. Chicago) (l.c.l. prices quoted to manu turers of sausage.)  Beef casings: Domestic rounds, 1% to 1½ in., 180 pack40 Domestic rounds, over 1½ in. Export rounds, wide, over 1½ in. Export rounds, medium, 1½ to 1½60 Export rounds, medium, 1½ in. under90 No. 1 weasands, 22 in. up. 12 No. 1 weasands, 22 in. up. 10 No. 2 weasands	### 37   37   4   4   5   6   6   6   6   6   6   6   6   6
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manu  Beef casings:  Domestic rounds, 1% to  1½ in., 180 pack	37 37 46 66 69 67 67 61 61 61 61 61 61 61 61 61 61
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manu  Beef casings:  Domestic rounds, 1% to  1½ in., 180 pack	37 37 46 66 69 67 67 61 61 61 61 61 61 61 61 61 61
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manu  Beef casings:  Domestic rounds, 1% to  1½ in., 180 pack	37 37 46 66 69 67 67 61 61 61 61 61 61 61 61 61 61
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manu  Beef casing control of the c	### 337 ###
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manu  Beef casing control of the c	### 337 ###
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manuturers of sausage.)  Beef casific rounds, 1% to  1% in., 180 pack	### 337 ###
Sausage Casings  (F. O. B. Chicago)  (l.c.l. prices quoted to manuturers of sausage.)  Beef casific rounds, 1% to  1% in., 180 pack	### 337 ###
Sausage Casings  Sausage Casings  (i.e.l. prices quoted to manu turers of sausage.)  Beef casings  Domestic rounds, over 1½ in., 180 pack 40  Domestic rounds, over 1½ in., 140 pack 60  Export rounds, wide, over 1½ in., 140 pack 60  Export rounds, wide, over 1½ in. 140 pack 60  Export rounds, medium, 1½ to 1½ 60  Export rounds, narrow, 1½ in. under 90  No. 1 weasands, 22 in. up. 10  No. 2 weasands. 22 in. up. 10  No. 2 weasands 11  Middles, sevent, 14  262½ in.  Middles, sevent, 14  24½ 62½ in. 1. 14  Middles, select, extra, 2½ 62½ in. 41  Dried or salted bladders, per piece: 12-15 in. wide, flat 18  10-12 in. wide, flat 18  2. Narrow, mediums, 29632 mm 2.9  Medium, 32635 mm 2.9  Medium, 32635 mm 1.6  Spe. medium, 32635 mm 1.6	### 337 ###
Sausage Casings  Sausage Casings  (i.c.l. prices quoted to manu turers of sausage)  Beef casings  Domestic rounds, 1% to  1½ in., 180 pack	### 337  ###
Sausage Casings  Sausage Casings  (i.c.l. prices quoted to manu turers of sausage)  Beef casings  Domestic rounds, 1% to  1½ in., 180 pack	### 337  ###
Sausage Casings  Sausage Casings  (i.c.l. prices quoted to manu turers of sausage)  Beef casings  Domestic rounds, 1% to  1½ in., 180 pack	### 337  ###
Sausage Casings  Sausage Casings  (i.e.l. prices quoted to manu turers of sausage.)  Beef casings  Domestic rounds, over 1½ in., 180 pack 40  Domestic rounds, over 1½ in., 140 pack 60  Export rounds, wide, over 1½ in., 140 pack 60  Export rounds, wide, over 1½ in. 140 pack 60  Export rounds, medium, 1½ to 1½ 60  Export rounds, narrow, 1½ in. under 90  No. 1 weasands, 22 in. up. 10  No. 2 weasands. 22 in. up. 10  No. 2 weasands 11  Middles, sevent, 14  262½ in.  Middles, sevent, 14  24½ 62½ in. 1. 14  Middles, select, extra, 2½ 62½ in. 41  Dried or salted bladders, per piece: 12-15 in. wide, flat 18  10-12 in. wide, flat 18  2. Narrow, mediums, 29632 mm 2.9  Medium, 32635 mm 2.9  Medium, 32635 mm 1.6  Spe. medium, 32635 mm 1.6	### 337  ###

	DOMESTIC SAUSAG	E
	(i.c.l. prices) Pork sausage, hog casings. Pork sausage, bulk. Frankfurters, sheep casings.46 Frankfurters, bkneep casings.46 Frankfurters, skinless.48 Bologna Bologna, artificial casings.40 Smoked liver, hog bungs.44 New Eng. lunch specialty.56 Minced luncheon spec., ch.46 Tongue and blood.39 Blood sausage Polisb sausage, fresh.37 Polisb sausage, fresh.37	39 @ 44 @ 46 @ 58 @ 49 @ 41
	CURING MATERIAL	
		Cwt.
	Nitrite of soda in 425-lb, bbls., del. or f.o.b, Chicago. Saltpeter, n. ton, f.o.b, N. Y. Dbl. refined gran. Small crystals Medium crystals Pure rfd., gran. nitrate of sodi Pure rfd. powdered nitrate of	.\$ 8.89
	Pure rfd. powdered nitrate of soda	nquoted
4	Salt, in min. car. of 60,000 lba only, paper sacked f.o.b. Ch	
4	Granulated Medium Rock, bulk, 40 ton cars, Detroit Sugar— Raw, 96 heats, f.o.b.	\$19.52
6696	New Orleans	5.83
4	refiners (2%) Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.,	7.85
6	Dextrose, per cwt. in paper bags, Chicago	7.03
	A	WHO
	FRESH BEEF: (Carcass) STEER: Good:	
44	400-500 lbs	.00@44.00
	Utility: 400-600 lbs 32 COW:	.00@34.00
	Commercial, all wts 29 Cutter, all wts 26	.00@27.0
	FRESH VEAL AND CALF: (Choice:	
	80-130 lbs	
	FRESH LAMB & MUTTON: SPRING LAMB: Choice:	(Carcass)
	40-50 lbs 43 50-60 lbs	
	40-50 lbs	5.00@47.0

#### SEEDS AND HERBS

(l.c.l. pri	ces)	
-		paged
	Whole fo	er Sans.
Caraway Seed	@2314	@2714
Cominos seed	6233	@39
Mustard ad., fey	@22	
Yel. American	@19	
Marjoram, Chilean	626	@30
Oregano	@22	@ 26
Coriander, Morocco.	-	
Natural No. 1	@1334	@16
Marjoram, French	@45	@50
Sage Dalmation	-	-
No. 1	@35	@41
	-	-

Sage Dalmation	# zo	600
No. 1	@35	@41
ania	T.O.	
8PIC	28	
(Basis Chgo., orig. b	bls., bas	rs, bales)
	Whole	Ground
Allapice, prime	29	33
Resifted	31	35
Chili powder		37
Chili pepper		36@39
Cloves, Zanzibar	35	39
Ginger, Jam., unbl.	54	59
Ginger, African	52	57
Cochin		**
Mace, fcy. Banda		
East Indies	0.0	1.26
West Indies		1.19
Mustard, flour, fcy.	0.0	30
No. 1		26
West India Nutmeg	0.0	51
Paprika, Spanish		48@64
Pepper, Cayenne		59
Red No. 1	0.0	56
Pepper, Packers	1.46	1.78
Pepper, black	1.46	1.58
Pepper, white	1.80	1.94
Pepper, Black		
Malabar	1.46	
Black Lampong	1.46	1.58

PACIFIC	COAST	WHOLESALE	MEAT	PRICES

		a - B	
	os Angeles August 16	San Francisco August 16	No. Portland August 16
FRESH BEEF: (Carcass) STEER:		Magast 10	August 10
Good:			
400-500 lbs	13 00 6 44 00	\$ ······	45 00 63 40 00
Commercial:		*********	45.00@46.00
400-600 lbs		*******	38.00@41.00
400-600 lbs	32.00@34.00	********	31.00@34.00
Cutter, all wts		********	32.00@35.00 25.00@26.00
FRESH VEAL AND CALF: Choice:	(Skin-Off)	(Skin-On)	(Skin-Off)
80-130 lbs	********	*******	40.00@42.00
80-130 lbs	********	*******	38.00@40.00
FRESH LAMB & MUTTON: SPRING LAMB: Choice:	: (Carcass)		
40-50 lbs		*******	41.00@43.00
50-60 lbs	45.00@47.00		41.00@42.00
40-50 lbs	45.00@47.00		41.00@43.00
50-60 lbs	45.00@47.00		41.00@42.00
Commercial, all wts		********	35.00@38.00
Utility, all wts	40.00@42.00	********	32.00@33.00
MUTTON (EWE):			
Good, 75 lbs. dn		********	18.00@20.00
Commercial, 75 lbs. dn	20.00@21.00	********	16.00@18.00
FRESH PORK CARCASSES		(Shipper Style)	(Shipper Style)
80-120 lbs	35.50@36.50	********	35.00@36.00
FRESH PORK CUTS NO. 1	l:		
8-10 lbs	56.00@60.00		60.00@63.00
10-12 lbs	56.00@60.00		60.00@63.00
12-16 lbs	55.00@59.00	********	56.00@58.00
PICNICS:			
4- 8 lbs	********	*******	*******
PORK CUTS NO. 1:			
HAM, Skinned: 12-16 lbs	(Smoked)	(Smoked)	(Smoked) 62,00@66,00
16-20 lbs	58.00@63.00	********	62.00@64.00
BACON, "Dry Cure" No.			
6- 8 lbs			53.00@55.00
8-10 lbs	42.00@44.00		49.00@33.00
10-12 lbs	42.00@44.00	*******	49.00@53.00
LARD, Refined:			** ** ** **
Tierces		********	15.75@16.25
50 lb. cartons & cans		********	16.50@17.50
I IV. CHILDRY	10.00 ME 20.00	********	10.50 0 11.00



# FOR LUNCHEON MEAT WITH REAL MEAT FLAVOR!

# **LAND O'LAKES**



Improved Roller Process
NONFAT DRY MILK SOLIDS

Adds Appetite Appeal and Food Value

In luncheon meats it's the taste that tells...and SELLS! When you add LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids to your formulas, all of the good meat flavor is retained. Like meat, these milk solids are rich in protein and minerals. Thus nutrition as well as flavor is improved through the use of LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids.

Another advantage is its ability to blend completely and perfectly with spices and seasonings. This, too, steps up the quality of your luncheon meats, gives them the *taste* that tells... and SELLS!

CONTINUOUS SUPPLY OF ROLLER PROCESS NONFAT DRY MILK AVAILABLE EVERYWHERE—QUICKLY.

Immediate delivery through branches and brokers in principal cities, or write LAND O'LAKES Creameries, Inc., Minneapolis 13, Minn.



The National Provisioner-August 20, 1949



gives credit for its success to the many little known sausagemakers with the big ideas. They are the skilled craftsmen of their trade who have helped us over the long years to develop our fine line of First Spice Seasonings and Blends.

From their ideas and experience and not from laboratory charts we were able to develop our wide range of distinctive blends and seasonings for the world's best meat products. For Liverwurst alone we have at least 12 distinctively different types of flavors—each a delicious creation in itself.

No matter whether you are big or small we have the right kind of seasoning for you.

If you seek ways to enrich and improve your products let us help you.

Our long years of "Know-How" are at your

# for the Best in Seasoning...Spice-ify "FIRST SPICE" PRODUCTS



# MARKET PRICES New York

#### WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

													4	P	6, 1949 er lb. City	
toice			0											.44	@ 491/2	
ood														.43	62471/2	
mme	PC	Ĺ	R	l							,			.41	@ 441/4	
															6135	
ologni	1	b	u	1	ls	ş			۰	۰	۰	۰		.341	6 36	

#### BEEF CUTS

(l.c.l. prices)

Choice:
Hinds & ribs53@5
Rounds, N. Y. flank off 52@5
Hips, full, untrimmed6166
Top sirloins
Short loins, untrimmed6867
Chucks, non-kosher37@3
Ribs, 30/40 lbs53@5
Good:
Hinds & ribs52@5
Rounds, N. Y. flank off 50@5
Hips, full, untrimmed59@6
Top sirloins
Short loins, untrimmed 63@6
Chucks, non-kosher36@3
Ribs, 30/40 lbs50@5
Briskets
Flanks

#### FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, regular, 14/down543	4 @ 55n
Hams, skinned, 14/down	57
Pienics, 4/8 lbs	34%
Bellies, sq. cut, seedless,	
8/12 lbs	361/2
Pork loins, 12/down53	6054
Boston butts, 4/8 lbs43	@44
Spareribs, 3/down42	@4214
Pork trim., regular20	@22
Pork trim., ex. lean, 95% 49	@50
	City
Hams, regular, 14/down54	@ 55
Hams, skinned, 14/down55	@56
Shoulders, N. Y., 12/down.40	@ 42
Picnies, 4/8 lbs36	@38
Boston butts, 4/8 lbs45	@47
Pork loins, 12/down56	@ 58
Spareribs, 3/down43	@46
Pork trim., regular20	@23

#### **FANCY MEATS**

(l.c.l. prices)

Veal	bread	В,	u	ın	Œ.	er	۳.	ш	ķ.	o	œ		۰		۰	0		- 1	60
6 1	0 12 0	E.																	86
12	oz. up								۰	۰	٠							1.	00
Beef	kidne;	y e	l.											۰					30
Beef	livers	. 1	84	el	ee	t	e	đ				۰		۰	٠		۰		78
Lam	b fries																		55
Oxta	ils, un	de	r	8	16	1	b												16
	ils. ov																		20

#### DRESSED HOGS

Hogs,	gd	. 4 0	h.,	h	đ	0	(3)	1	1	fat in
										3214@3314
137	to	153	lbs							3214 @ 3314
154	to	171	Ibe							 321/2 @ 331/2
										$.82\frac{1}{2}@33\frac{1}{2}$

#### SPRING LAMBS

(l.c.l. prices)

Choice lambs														51@	571/
Good lambs .														50@	56
Legs, gd. &	C	b,						,						56@	60
Hindsaddles,	2	gd	ŧ.		å	ò	1	:l	1.					596	63
Loins, gd. &	e	h.		,				,						686	75
		A	u	ľ	۲	1	r	(	)	P	g				

		(1.c	.1.	D:	rtic	26	:8	)				
										V	Vestern	
ed,	under	70	lbs.								.21@23	
mm	unde	P 7	0 1	ha							206 21	

#### VEAL-SKIN OFF

(l.c.l. prices)

																	Vestern
hoice	e	ar	c	81	45												.40@46
Good er	nr	CE	18	8													.38@42
Comme	re	ia	1	e	a	P	CI	11	86	ı							.35@40
Utility												0	۰				.33@ 36
				-												Ü	

#### **BUTCHERS' FAT**

	1	1	,	e.	.1	1	p	r	k	:6	19	()					
Shop fat						á										۰	.2
Breast fat .	ų.																.214
Edible suct																	
Inedible sue	8																.2%

#### CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended August 13 was 17.0, which compared favorably for hog producers with the ratio of 16.1 for the week of August 6 and 13.9 for the week of August 14, 1948. The August 13 ratio was based on No. 3 yellow corn selling for \$1.32 per bu., the August 6 ratio on corn selling for \$1.391 per bu., and the August 14, 1948 ratio on corn selling for \$2.082 per bu. For the three weeks under comparison, barrows and gilts were selling at \$22.38 per \$22.40 per cwt. and cwt.. \$29.03 per cwt., respectively.

#### WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, AUGUST 17, 1949

All quotations in dollars per cwt.

#### STEER:

CHOICE.		
	g	
700-800 1	16	
Good:		
	d	
	M	
	18	
700-800 11	M	42.50-44.50
Commercia	1:	
350-600 11	x	34.00-40.00
600-700 1	26	34.00-40.00
Utility, al	wts	32.00-34.00
cow:		
Commerci	al, all wts.	31.00-33.00
Utility, a	11 wts	28.00-31.00
Cutter, a	II wts	None
Canner,	ill wts	None

#### VEAL AND CALF:

Choice:		 .,	U	a	. 80	74	3			
80-130	lbs.									43.00-46.00
130-170	lba.	•						0		40.00-43.00
Good:										
50- 80	lbs.							0		40,00-42.00
80-130	lbs.						4			40.00-43.00
130-170	Ibu.									38.00-41.00

omn	erc	ial:				
50-	80	lbs.		,	x	

50- 80	lbs								37.00-40.00
80-130	the	ı.							36.00-40.00
130-170	lbs	t.							35.00-38.00
Utility,	all	W	tu	i,					33.00-36.00

#### LAMB AND MUTTON:

SPRIN	G 1	LAM	В:								
Choice	12										
30-									÷		50.00-52.0
40-	45	lbs.									50.00-52.0
45-	50	lbs.									49,00-51.6
50-	60	lbs.									48.00-50.0
Good:											*
30-	40	lbs.									48.00-51.0
40-	45	lbs.									48.00-51.0
45-	50	lba.									47.00-49.0
50-	60	lbs.									46,00-48.0
Comm	ere	ial.	III	V	vi	te					42,00-45.0
Utilit;	у,	all v	vt	В.							None
MUTT	ON	(EV	VI	(:)		7	0	1	h	165.	down:
Good											21.00-23.0
Como	-	4-1									20 00 21 0

## FRESH PORK CUTS: Loins No. 1:

.,	ALC: A	FAMA	ARRESTON		*	9.9	ч	84		r				
	8-	10	lbs.											54.00-56.00
	10-	12	lbs.											54.00-56.00
	12-	16	lba.											48.00-50.00
	16-	20	lbs.							i		8		None
3	houl	der	s, 8k	iı	11	14	36	î,		2	ζ		ĭ	. Style:
	8-	12	lbs.					,						None
B	mtts	. B	oston	1	8	Ė	ri	le	80					
			90			-,	٠.							AT 00 AT 00



#### This can't happen to sausage in ARMOUR CASINGS!

Your sausage won't have that "tired" look because Armour Natural Casing are resilientthey cling tightly to the meat. And, they come in a wide variety of uniform sizes and shapes to fit all of your needs.

ARMOUR AND COMPANY

Casings Division . Chicago 9, Illinois

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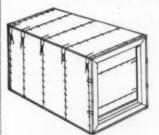
OR egen 3-9360-1-2-3



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BOX COMPANY ...engineered ★★★★ shipping containers

GENERAL OFFICES: 538 N. Dearborn St., Chicago 10. DISTRICT OFFICES AND PLANTS: Brooklyn, Cincinnati, Detroit, East St. Louis, Kansas City, Louisville, Milwaukee, New Orleans, Sheboygan, Winchendon, Natchex. Continental Box Company, Inc.: Houston, Dallas.

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	bow do I clean thawing-tank coils without wasting hours scraping off the muck?	
	what do you have in chemical sterilizing compounds that'll save me money?	
	got a detergent to take grease off our fouled-up belly boxes? safe to use?	
	rust blossoms on trolleys after cleaning,	
1	bow can we descale evaporative conden- sers without knocking down equipment?	
	we want something to remove ground-in grease, blood and dirt from floors; what	
	does it fast?  your steam-cleaning gun sounds like a fast way to clean equipment; tell me more	
	got a washing powder that won't hurt the skin for cleaning jobs we do by hand?	
	NAME	
	ADDRESS	
	COMPANY	

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MATERIALS . METHODS . SERVICE

#### CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

#### CASH PRICES

CARLOT TRADING LOOSE	BASIS	PICNICS	
F.O.B. CHICAGO OR		Fresh or Frozen	S.P.
CHICAGO BASIS		4- 6	321/n
CHICAGO BABIS		4- 8 Range 301/2@31	****
THURSDAY, AUGUST 18,	1949	6- 8 301/3 8-10 281/4	301/4n 281/4n
		10-12 26%	26%n
REGULAR HAMS		12-14 26	26 n
Fresh or Frozen	8.P.	8-up, No. 2's	
8-10 51 n	51 n	inc 26	****
10-12 51 n 12-14 51 n	51 n	BELLIES	
14-16 51 B	51 n	Fresh or Frese	n Cured
		6-8 341/2	36
BOILING HAMS		8-10 341/2	36
Fresh or Frozen	S.P.	10-12 341/2	36
16-18 50½n	50%n	12-14 34 14-16	351/2 351/4
18-20 48½n	481/an	16-18 31 1/2	33%
20-22 44 n	44 n	18-20 29 1/4	31%
SKINNED HAMS			D.S.
Fresh or Frozen	8.P.	GR AMN.	BELLIES
10-12 531/2	53 1/2 n	BEL.	Clear
12-14 531/2	53 1/2 n	18-20 241/an	25 n
14-16 531/2	53 1/2 n 52 % n	20-25 231/2	24%
16-18	51 n	25-30 23 1/4	24
20-22 4614 @ 4614	461/an	30-35 201/2	211/4
22-24	421/2n	35-40	20 17%
24-26 391/4	39 1/a n		7 4 23
25-30	36 1/2 n	FAT BACKS	
25-up, No. 2's inc. 341/4		Green or Froze	n Cured
inc 34½	****	6-8 101/4	11%n
OTHER D.S. MEATS		8-10 101/2	12
Fresh or Frozen	Cured	10-12 101/3	12
Regular plates14%n	14%n	12-14 111/4	13 13
			14
Clear plates 10 n Square jowls 15½n	10 n 16½n	16-18	14

#### LARD FUTURES PRICES

1	MONDAY	r, AUGU	IST 15,	1949
		High	Low	Close
	12.20			
Oct.	12.071/4	12.25		12.121/2
Nov.	10.80	11.021/4	10.75	10.95
Dec.	11.00	11.15	10.87%	11.05
Jan.	11.00	11.10	10.9214	11.071/2
52m	log · 0 064	0000 The		

Open interest at close Fri., Aug. 12th: Sept. 617, Oct. 405, Nov. 236, Dec. 299, and Jan. 32 lots.

# TUESDAY, AUGUST 16, 1949

TUESDAY, AUGUST 16, 1949
Sept. 12.42½, 12.42½, 12.25 12.25
Oct. 12.25 12.25 12.00 12.03½
Nov. 11.00 11.00 10.80 10.80
Dec. 11.05 11.07½, 10.92½, 10.92½,
Jan. 11.02½, 11.05 10.95 10.95
Sales: 4,000,000 lbs.
Open interest at close Sat., Aug.
13th: Sept. 609, Oct. 408, Nov. 241,
Dec. 304, Jan. 32; at close Mon. Aug.
15th: Sept. 583, Oct. 421, Nov. 255,
Dec. 322, and Jan. 39 lots.

# WEDNESDAY, AUGUST 17, 1949 Nov. 10.95 11.10 10.95 Jan. 10.95 11.10 10.95 Jan. 10.95 11.10 10.95 Jan. 10.95 11.10 10.95 Sales: 4,680,000 lbs.

Open interest at close Tues., Aug. 16th; Sept. 577, Oct. 419, Nov. 255, Dec. 333, and Jan. 40 lots.

# THURSDAY, AUGUST 18, 1949 TRUBBDAY, AUGUST 18, 1898 Sept. 12.55 12.80 12.52½ 12.80a Oct. 12.20 12.40 12.30 12.37½ Nov. 11.10 11.25 11.10 11.25 Dec. 11.35 11.40 11.25 11.37½ Jan. 11.27½ 11.35 11.27½ 11.35b Sales: 6,600,000 lbs. Open interest at close Wed., Aug. 17th: Sept. 585, Oct. 424, Nov. 255, Dec. 339, and Jan. 43 lots.

## FRIDAY, AUGUST 19, 1949

Sept.	12.95	12.95	12.60	12.60
Oct.	12.4736	12.57%	12.30	12.30
Nov.	11.40	11.45	11.0214	11.0234
Dec.	11.50	11.50	11.25	11.25
Jan.	11.45	11.45	11.25	11.25a
Sal	en: Ahor	rt 8.000.	000 lbs.	

Open interest at close Thurs., Aug. 18th: Sept. 584, Oct. 430, Nov. 253, Dec. 349 and Jan. 43 lots.

#### WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Aug.	1313.00a		12.25n
Aug.	1513.00n		12.25n
Aug.	1613.00n	13.25a	12.25n
Aug.	1713.00n	13.25a	12.25n
Aug.	1812.121/n	13.25a	12.25n
	1918.12½n	13.25a	12,25n

#### CALIFORNIA KILL

State-inspected slaughter of livestock for the month of July 1949 was reported by the California Department of Agriculture as follows:

														No.
														.23,058
														.17,418
														.17,459
Sheep					*	*			,			8		.15,503

Production for July was reported by the Department as follows:

														Lbi	i.
Sausa	ge												.3	124	884
Pork	and	bee	f										. 6.	015	.314
Lard	and	l sul	st	iŧ	ul	e	В.							292	195
Tot	al											,	.9	432	393
	Pork Lard Tot	Pork and Lard and Total As of	Pork and been Lard and sub Total As of July	Pork and beef Lard and subst Total As of July 3	Pork and beef Lard and substit Total As of July 31	Pork and beef Lard and substitut Total As of July 31,	Pork and beef Lard and substitute Total As of July 31, C	Pork and beef Lard and substitutes. Total As of July 31, Cal	Pork and beef Lard and substitutes Total As of July 31, Cali	Pork and beef Lard and substitutes  Total	Pork and beef	Pork and beef	Pork and beef	Sausage	List

meat inspectors. Plants under state in-spection totaled 264, and plants under state approved municipal inspection totaled 99.

#### PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils in June, 1949 totaled \$1,993,250.44 compared with \$2,396,433.39 collected in the same month last year, according to the Bureau of Internal Revenue.

#### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo	116.75
Refined lard, 50-lb. cartons,	
f.o.b. Chicago	17.00
Kettle rend., tierces, f.o.b	
Chicago	17.75
Leaf, kettle rend., tierces,	
f.o.b. Chgo	17.75
Neutral, tierces, f.o.b.	
Chicago	16.621/
Standard Shortening. *N. & S.	20.00
Hydrogenated Shortening	
N. & S	21.75
AT - 11-4	

# BY-PRODUCTS—FATS—OILS

#### TALLOWS AND GREASES

Thursday, August 18, 1949.

Further strength and advances were registered in the tallow and grease market this week. One large soaper entered the market late Tuesday, increasing his bids by 1/2c to 71/4c for fancy tallow and 7c for choice white grease. Reports indicated only light trading was negotiated at these levels in view of the limited offerings, even at the higher bids. Other consumer trading was at a standstill, while dealer trading was in evidence. With the exception of some dealer sales at midweek, trading as a whole was quiet to dormant. Asking prices were ¼ to ½c above large soaper levels. Some export interest was reported in the East. The feeling in several quarters indicated further price rises.

Early trading this week was at a standstill. Bids of 7c were reported on choice white grease, which later were raised to 71/4c and 71/2c asked. Tank of B-white grease sold at 6%c, f.o.b. Chicago. Yellow grease sold Tuesday at 5%c, and later at 5%c, delivered consuming points. Tank each of yellow grease sold at 51/2c and fancy tallow at 74c, delivered Chicago. Another tank of choice white grease sold at 74c, with offerings noted at 71/2c about midweek. Large soaper trading included several tanks each of fancy tallow at 74c, and choice white grease at 7c, delivered Chicago. Trading on yellow grease came to light at 5%c and 5%c later in the week with offers noted at 6c. The weekend market continued firm. Tank each of choice white grease sold at 7½c, and A-white grease at 7c. Offers were made on fancy tallow at 8c.

TALLOWS: A strong market was reported this week. Edible tallow was quoted Thursday at 7%c in carlots, delivered consuming plants; fancy at 7% @7%c nominal; choice, 7%c nominal; prime, 7c nominal; special, 6%c; No. 1,

#### EASTERN FERTILIZER MARKET

New York, August 18, 1949

Cracklings dropped sharply in price with one large producer reportedly selling at \$2.75 per unit of protein, a decline of 25c per unit. This had an unsettling effect on the market.

No sales of blood or wet rendered tankage were reported, due mostly to lack of offerings. However, it was assumed these materials would work lower in price because of the weaker dry rendered tankage market.

#### **FERTILIZER PRICES**

BASIS NEW YORK DELIVERY	1
Ammonists Ammonists Production point, per ton, f.o.b. Production point 18% per unit of ammonia. 10.50 Unground fish scrap, dried, 60% protein nominal f.o.b.	1
Fish Factory, per unit.   2.75	1
Phosphates	1
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	-
Dry Rendered Tankage	-
40/50% protein, unground, per unit of protein \$ 2.75	

#### BY-PRODUCTS MARKETS

(Chicago, Thursday, August 18, 1949.)

Blood

Diood
Unit Ammonia Unground, per unit of ammonia*\$11.00ax
Caground, per unit of ammonia
Digester Feed Tankage Materials
Wet rendered, unground, loose
Low test*\$13.00@13.25
Trial Control of the
High test* 12.00@12.50
Liquid stick tank cars 3.75@ 4.00
Packinghouse Feeds
Fackinghouse Feeds
Carlots,

	per ton	
	meat and bone scraps, bulk\$155.00	
	meat scraps, bulk 170.50	
	feeding tankage, with bone, bulk 125.00	
	digester tankage, bulk 149.00	
0%	blood meal, bagged 180.00	
5%	BPL special steamed bone meal, bagged 90.00n	
	Fertilizer Materials	

																												un	
Cake																													
Expeller		3		8				9	*		×	*	*	*	*	*	*	0		*	.0			*	9	0		2.50	)n
		ø	9	_	_	2.	_	_		_		4	1	d	2	1			4	c	_	_	.3	L	_				

	Per cwt.
Calf trimmings (limed)	\$1.50@2.00
Hide trimmings (green, salted)	
Sinews and pizzles (green, saited)	1.00
	Per to
Cattle jaws, skulls and knuckles	
Pig skin scraps and trim, per lb	4%@4%
Animal Hair	

\*Quoted delivered basis.

6c nominal; No. 3, 5%c nominal, and No. 2, 5c nominal.

GREASES: All grades were advanced from ¼ to 1c. Choice white grease was quoted Thursday at 7@7½c; A-white at 6½@7c; B-white, 6¼@6½c nominal; yellow, 5½@5%c; house, 5¼c nominal; brown 50 acid, 4%c nominal, and brown, 25 f.f.a., 5c nominal.

GREASE OILS: The market was again stronger. All prices advanced this week, with trading in fair volume. Sellers were reluctant to trade in forward positions due to the rapidly advancing market on raw materials. Thursday, No. 1 lard oil was quoted in drums, l.c.l., f.o.b. Chicago, at 12½c, up %c; prime burning oil at 15½c, and acidless tallow at 13c, both ½c higher.

NEATSFOOT OILS: No material change was reported this week, and all prices remained steady. Production and sales were normal. Pure neatsfoot oil was quoted Thursday at 22c, packaged in drums, l.c.l., f.o.b. Chicago; 20-degree at 28c, and 15-degree at 29c.





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#### VEGETABLE OILS

Thursday, August 18, 1949.

The market in crude vegetable oils ruled strong, and substantially higher prices were again paid throughout the week. The government support program was credited as part of the cause, and had its effect in general on all oils. Sales were reported at the full quotable price increases. Some oils were in short supply. While trading was light to moderate early, buying interest expanded later with advancing prices.

SOYBEAN OIL: There was an active market this week. Considerable trading was negotiated at steady to strong prices. Product for August and September shipment was considered in a tight position with little available. Some product was reported sold Thursday at 14c. Midweek prices for August and

#### **VEGETABLE OILS**

Crude cotto														
Valley														
Southeast					* * *		**						.17	Pe
Texas														
Soybean oil,	in ta	nks,	f.o	.b.	mi	lls	. 3	fic	w	08	t.		.14	Pe
Corn oil, in	anks	f.0	.b.	mil	ls.								15r	1
Coconut oil,	Pac	fie (	Con	st.									163	68
Peanut oil,	f.o.b.	Sou	the	rn	poi	nti					18	60	183	41
Cottonseed i														
Midwest 1	and W	Vest	Co	ast										6
East														

#### OLEOMARGARINE

	Prices	T)	.0	. 1	١,	1	U	bį	3	0.						
White domestic,	veget	ab	le									٠		 	 	
White animal fr	at														 	
Milk churned pa	stry										*	*			 	
Water churned	pastry			*		. ,								*	 	

first half of September were quoted at 13½c, and October at 11½@11%c. The closing price Thursday was 14c paid, up 2c from last week.

CORN OIL: Trading continued at firm prices this week. Sales were reported at 15c for spot Wednesday, and in short supply. Trade reports indicated buyers' interest at 15c for August and early September but were unconfirmed. The closing quotation Thursday was 15c nominal, up 1c from last week.

COCONUT OIL: The market was in a firm position in line with other oils. Early quotations were reported at 15½ @16c nominal. Trading for spot shipment, however, was reported Wednesday at 16½c. Later bids at this price were revealed firm. Sellers asked up to \$195.00 per ton for copra, with bids as low as \$177.50. Thursday's closing price was 16½c nominal, or 1c higher than the previous week.

PEANUT OIL: Light trading was reported this week at steady to firm prices. A few small lots were sold at 18c about midweek; however, 18½c was asked. Thursday's closing quotation was 18@18½c nominal, or ½c higher.

COTTONSEED OIL: The stronger tone registered in other oils had its effect in the market this week. Prices advanced substantially and by Thursday increases of 2½c were recorded over Monday's quotations. Trading was active early, continuing throughout the week. In Texas spot product sold about midweek at 15c. Later, Valley, South-

east and Texas sold at 16c. A full advance of 1c was reported Thursday, with Valley, Southeast and Texas moving at 17c, up 2½c over last week.

Considerable activity was reported in the N. Y. futures market this week, and prices increased steadily with each day's business. September advanced 205 points since Monday. The closing quotations for the first four days were:

#### MONDAY, AUGUST 15, 1949

	Open	High	Low	Close	Pr. cl.
Sept	15.57	16.02	15.40	15.95	15.30
Oct	14.28	14.55	14.07	*14.49	14.02
Dec	13.49	13.70	13.35	*13.69	13.25
Jan				*13.69	13.25
Mar	13.40	13.40	13.32	*13.55	13.22
May				*13.45	13.15
July	13.37	13.30	13.20	•13.25	13.05
Total sales	: 234	contracts.			

#### TUESDAY, AUGUST 16, 194

		- canonia,	20000	4 40,	10.40	
Sept.		16.10	16.55	16.10	16.45	15.95
			14.75	14.50	14.55	14.49
Dec.		*13.65	13.85	13.57	13.65	13.69
Jan.		*13.65			*13.53	13.69
Mar.		*13.50	13.70	13.45	13.45	13.55
May		*13.45			*13.35	13.45
July			13.40	13.40	*13.25	13.25
To	tal sa	ales: 275 con	tracts.			

#### WEDNESDAY ANGUER 17 1040

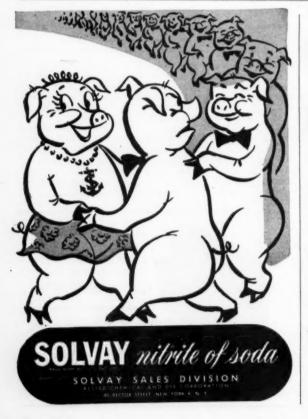
	** #5.00	*********	A. MOU	WHA AL	, ACTO	
Sept.	 	16.75	17.00	16.75	16,99	16.45
		14.75	14.85	14.65	14.79	14.55
		13.70	13.84	13.65	13.76	13.65
		13.70			*13.76	13,53
		13.55	13.65	13.52	•13.52	13.45
		13.40	13.50	13.50	•13.52	13.35
July	 '	13.35		*****	•13.35	13.25

#### Total sales: 172 contracts.

#### THURSDAY, AUGUST 18, 1949

Sept.					17.35	18.05	17.28	18.00	16.99
Oct.					14.93	15.78	14.90	15.72	14.79
Dec.					*13.85	14.70	13.85	14.70	13.76
					*13.85			*14.60	13.76
					*13.66	14.25	13.70	14.25	13.52
May					*13.45			*14.30	13.52
July					•13.30	13.60	13.68	*13.80	13.35

Total sales: 289 contracts.





# HIDES AND SKINS

Packer hides again move up in sizeable trade—demand exceeds current supplies—native steers up ½ to ½c ex-light natives up full ½c—branded steers advance ¼ to ½c—native cows steady to higher—brands ½ to 1c higher—bulls up ½c—calf and kipskins steady to higher.

#### Chicago

PACKER HIDES: The packer hide market was in good hands and continued strong. Trading reflected the current demand which exceeded supplies. Unfilled tanner requirements were in evidence, and, as a whole, sales were of fairly large proportions on several descriptions. About 100,000 hides were sold this week, all of which moved at steady to higher prices.

Light native steers sold at 25½c, up about ½c. Mixed light and heavy natives remained in a steady position, while ex-light natives moved up ½c. Butt brands, Colorados and heavy Texas steers moved up ¼c; however, bids were revealed at ¼c higher. Light Texas steers are quoted nominally at 21½c, and ex-light Texas at 25½c, or ½c to 1c higher than previous sales. Heavy native cows also showed strength and sold ½ to ½c higher. Branded cows sold freely at 21c, up ½ to 1c, with continued good interest in all quarters.

Approximately 14,000 native steers were sold this week involving several classifications. Early Tuesday 1,000 light native steers, August salting, sold at 251/2c, basis Chicago. Later one packer sold another lot of 2,000 July-August light native steers at the same figure, Chicago basis. About midweek one packer sold 2,900 July forward heavy native steers at 23 1/2c and 1,000 mixed light and heavy native steers, origin Des Moines, at 23 1/2c for the heavyweights, and 25 1/2 for the light-weights, Chicago basis. The Association sold 2,000 August ex-light native steers at 29c, Chicago basis. Two lots of 4.900 ex-light native steers. August takeoff, sold on the same basis.

Branded steers moved in a fair way at higher prices. One packer sold 4,000 branded steers, August salting, at 19% c for the butt brands and 19% c for Colorados. Another packer sold 12,000 branded steers, July forward takeoff, at 19% c for butt brands and 19% c for the Colorados, Chicago basis. Another lot of 2,600 of the same description, August salting, sold at 19% c and 19% c, respectively, basis Chicago. Lot of 1,000 Milwaukee branded hides sold at 19% c for butts, 19% c for Colorados, and 21c for branded cows, Chicago basis.

Heavy and light native cows sold in a sizeable way at strong to higher prices. Approximately 30,000 of these descriptions were sold and demand for more was reported. One packer early this week sold 2,200 river point, August takeoff, heavy native cows, at 22 1/2c, basis Chicago. A second packer sold two lots of 900 each, heavy native cows, August salting, at 22c, f.o.b. St. Louis, and 23c. Chicago basis. Sale of 3,500 river point light native cows, July-August salting, sold basis 25 1/2 c for Kansas City origin, 25c for Omaha, and 241/2c for Sioux City, basis Chicago. Packer sold 5,000 light native cows at 25c for the light averages, and 24%c for the heavyweights, Chicago basis. A second packer sold 11,500 light native cows, origin St. Louis and Kansas City at 25c, Omaha at 241/2c, and Chicago kill at 23c, all Chicago basis. A third packer sold 3,700 light native cows, origin Chicago and St. Paul at 23c, Chicago basis.

Branded cows were in good demand and in a strong position. A fair volume of sales were reported, with requests for additional offerings. Late last week the Association sold 1,200 August branded cows at 20½c, basis Chicago. Early this week, prices advanced ½c, with one packer moving 4,000 August branded cows at 21c, Chicago basis. A second packer sold 5,000 July and August branded cows from several shipping points on the same basis. A third packer sold 4,400 of the same, basis 21c, for Cedar Rapids and Chicago origin,

and 22½c for lightweights, August takeoff, origin Oklahoma City, all Chicago basis.

The packer bull market was also in a strong position. One packer sold 800 native bulls, origin St. Louis, at 16½c, brands at 15½c, and 800 St. Paul native bulls at 17c, with a few brands included at 16c, Chicago basis.

OUTSIDE SMALL PACKER: Comparatively little trading came to light. A mixed and unsettled position in all descriptions was in evidence, though the market to some degree was influenced by the trend in the big packer market. In one quarter trading was reported on some 48/52 lb. hides, selected at 20c, while in another quarter 22c was realized for the same weights and selection, but this could not be confirmed. Hides of 48/50 lb. average weights were quotable at 20½@21c, while allweight native steers and cows were quotable at a wide range, nominally at 19@22c.

Little interest was reported in country hides. Tanners expressed only meager interest. Allweights were quotable at 16½@18c nominal.

PACIFIC COAST: Activity in west coast hides continued this week, and the prices were substantially higher than previous sales. One sale involved 11,000 small independent packer hides, which sold at 17c for steers, and 19c for cows, flat basis, f.o.b. shipping points. Another lot of 10,000 hides of the same description also sold at 17 and 19c, respectively, flat basis.

CALF AND KIPSKINS: Trading was at a standstill in the calfskin market, following the activity the past few weeks. The price tone continued about steady. The market, however, was firm to strong. Heavyweight northern native calfskins were quotable Thursday at 50c, while the lightweights were quoted at 60c, nominal.

Buying interest was revived in kipskins this week, and sales totaling more than 40,000 were reported. Last Friday one packer sold 2,500 St. Paul northern native kipskins at 45c, f.o.b. This week same packer sold one lot of 18,000 northern native kips at 45c, and 40c for the overweights, and another lot of 5,000 later in the week at 47½c for the northern natives and 42½c for the over-

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weights. Another sale involved August production of 9,000 skins from several shipping points at 45c for the northern natives, 40c for the overweights, and 21/2c less for the brands. Oklahoma City origin moved at 42%c for natives and 371/2c for overweights. Another packer sold 3,500 river point native kipskins at 45c, and 40c for the overweights.

Light trading in packer regular slunks was reported. One packer sold 1,500 at \$2.35 each, 10c higher than previous sales. Hairless slunks, 16-in. and up were quoted at 75c nominal.

SHEEPSKINS: An active market was in evidence in all classifications of shearlings. Prices continued to strengthen with increased demands which are in excess of current production. Supplies in general are curtailed, and few No. 2 and No. 3 shearlings are available. While unconfirmed, sales of No. 1 shearlings and Fall clips were reported at prices in excess of quotations. No. 1 shearlings were quoted at \$2.75 each, No. 2s at \$2.00@2.10, and No. 3s at \$1.60. Fall clips, while in short supply, were quoted at \$3.00 each. Two mixed cars of the three grades of shearlings sold at the quoted prices. Interior wool lambs were sold recently at \$2.85 @2.95 per live cwt. in the Middlewest.

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 13, 1949, were 6,227,000 lbs.; previous week, 5,560,000



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# WEEK'S CLOSING MARKETS

#### CHICAGO HIDE QUOTATIONS

PACKER HIDES Week ended Aug. 18, '49 Aug. 18, '49

Aug. 18, '49

Aug. 18, '49

Hvy. Tex. strs. 1946 (20)

Hvy. Dutt
brad'd strs. .1946 (20)

Hvy. Col. strs. .1946 (20)

Hvy. nat. cows. 22 (20)

Hvy. nat. cows. 23 (25)

Nat. bulls . .1546 (21)

Earliskins, Nor. 50 (20)

Solution of the color @24½ @20½ @23% @25½ @16½n @15½n @40 @42½ @40 @2.25 @75n @37 1/2 @35 @2.25 1.00@1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts19	@22	19	@22	23	@25
Brnd'd all-wts.18	@21	18	@21	22	@24
Nat. bulls14	@15n	14	@15n	15	@1514
Brnd'd bulls13	@14n	13	@14n	14	@141/2
Calfskins40	@42n	40	@42n	38	@40
Kips, nat34	@36n	31	@32n	27	@28
Slunks, reg1.	50@1.75n	1.5	0@1.75		@2.25
Slunks, hrls50	@75n	50	@75n		@1.00

All packer hides and all calf and kipskins quoted on trimmed selected basis: small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights163	6@18n	16	@18	19	@20
Bulls	@12n	11	@12n	12	@13
Calfskins24	@26n	22	@23n	26	@28
Kipskins22	@24n	19	@21n	21	@22n
				-	

All country hides and skins quoted on flat trim-med basis.

#### SHEEPSKINS, ETC.

lbs.; same week 1948, 5,985,000 lbs.; 1949 to date, 223,525,000 lbs.; corresponding period a year earlier, 214-678,000 lbs.

Shipments for the week ended August 13 totaled 5,002,000 lbs.; previous week, 4,519,000 lbs.; same week last year, 4,210,000 lbs. 1949 to date, 160,-031,000 lbs.; corresponding period 1948, 152,956,000 lbs.

#### **BUFFALO LIVESTOCK**

Receipts and disposition of livestock at Buffalo, N. Y. in July 1949 were:

	Cattle	Calves	Hogs	Sheep
Receipts		15,337	6,488	46,693
Shipments	7,502	11,896	3,268	40,824
Local slaughter	6,578	3,428	3,289	5,944

#### FRIDAY'S CLOSINGS

#### **Provisions**

The live hog top at Chicago was \$21.25; the average, \$19.00. Provision prices were quoted as follows: Under 12 pork loins, 50@51; 10/14 green skinned hams, 531/2; 4/8 Boston butts, 40@401/2; 16/down pork shoulders, 37 @38; 3/down spareribs, 40; 8/12 fat backs, 12; regular pork trimmings, 18 @19½; 18/20 DS bellies, 25n; 4/6 green picnics, 31%; 8/up green picnics, 26.

P.S. loose lard was quoted at 13.25a and P.S. lard in tierces at 13.12 1/2 n.

#### Cottonseed Oil

Closing futures quotations at New York were: Sept. 17.45; Oct. 14.85; Dec. 13.76; Jan. 13.71b, 13.95a; Mar. 13.42b, 13.60a; May 13.30b, 13.60a; July 13.25b, 13.50a. Sales totaled 352 lots.

#### N. Y. HIDE FUTURES

MONDAY, AUGUST 15, 1949 High Close Open 19.57b 19.85b 19.65b Sept. .19.50b 19.71 19.60 20.00 19.70 19.85 19.65 Dec. Mar. .19.60b .19.50b 19.40b

Closing 10 to 21 points lower; sales 19 lots

#### TUESDAY, AUGUST 16, 1949 19.80 20.05 19.80 ..19.51b

Closing 7 to 21 points higher; sales 35 lots.

#### WEDNESDAY, AUGUST 17, 1949 .....19.80b .....20.10 .....19.80b .....19.65b Closing 23 to 24 points higher; sales 57 lots.

#### THURSDAY, AUGUST 18, 1949 .....19.92b .....20.11b .....20.00b .....19.75b $\begin{array}{c} 20.10 \\ 20.15 \\ 20.05 \end{array}$ Sept. 20.23 20.10b 20.33 20.05b 19.85b Dec. Mar.

Closing 8 to 15 points higher: sales 68 lots.

#### PRIDAY AUGUST 10 1949

Sept		20	.10b	20.20	20.10	20.13b
Dec		20	.25b	20.40	20.25	20.35b
Mar		19	.90b	20.25	20.09	20.20b
June		18	.70b			20.00b
Closis	ng 2	to 1	points	higher:	sales totaled	44 lots.



# LIVESTOCK MARKETS Weekly Review

# Cattle and Hog Kill Up 4% in July Over Same Month in 1948

ATTLE and hog slaughter during July increased 4 per cent compared with July 1948 but slaughter of other classes declined, according to the U. S. Department of Agriculture. Cattle slaughter in July was about the same as during June this year but hog slaughter decreased more than 500,000 head compared with the previous month. Slaughter of sheep and lambs increased compared with June but was the smallest for the month since 1923.

Slaughter of 1,090,467 cattle in July was the third largest slaughter for the month. It was about the same as during June, 4 per cent above a year ago and 4 per cent below the July five-year average. Slaughter of 7,428,387 cattle during the seven months this year was 3 per cent above a year ago and slightly above the five-year average.

Calf slaughter of 501,256 in July was 6 per cent below June, 13 per cent below July 1948, and 13 per cent below five-year average. Slaughter of 3,685,677 calves during the seven months this year was 6 per cent below last year and 1 per cent below the average.

July slaughter of 3,164,614 hogs was 15 per cent below June, 4 per cent above July 1948, and 12 per cent below the 1944-48 average. The seven months' cumulative slaughter of 28,295,559 hogs was 6 per cent above a year ago but 7 per cent below the five-year average.

Slaughter of 976,264 sheep and lambs in July was 9 per cent above a month earlier, 18 per cent below July last year, and 38 per cent below the 1944-48 average. Slaughter of 6,540,243 sheep and lambs during the first seven months this year was 20 per cent below a year ago and 39 per cent below the five-year

#### FEDERALLY INSPECTED SLAUGHTER

CAT	TTLE	
	1949	1948
January February March April May June July August September November December	994,157 1,102,081 995,939 1,024,754 1,095,218 1,090,467	1,178,251
CA	LVES	
	1949 .	1948
January February March April May June July August September October November December	618,637 562,014 510,456 538,033 501,256	598,845 682,820 614,108
H	ogs	
_	1949	1948
January February March April May June July August September October November December	4,079,542 4,314,668 3,893,904 8,721,421 3,744,799 3,164,614	4,097,549
SHEEP A	ND LAME	18
	1949	1948
January February March March April May June July August September October November December	.1,045,568 949,168 675,643 760,900 898,162 976,264	1,847,240 1,208,546 1,174,678 1,045,120 978,037 1,261,842 1,194,773 1,264,134 1,464,013 1,483,506 1,328,678
	1949	TO DATE-1948
Calves		7,205,249 3,919,161

average for the same period of time.

Livestock slaughter under federal inspection during July, by centers, was reported by USDA as follows:

	Cattle	Calves	Hogs	and Lamba
NORTH AT			*****	200.000
New York.				
Jersey	vewnes,			
City	25,661	49,704	112,023	145,918
Baltimore,	20,001	40,104	114,044	140,810
Phila	21,335	7,238	79,524	6,689
NORTH CE		1,400	10,024	0,000
Cinti., Cleve.				
Indpie	47,987	15,613	196,379	38,794
Chicago,	41,001	10,010	100,010	00,100
Elburn	104,870	35,928	215,246	47,100
St. Paul-Wi		00,000	810,810	40,200
group1	102,617	56,734	284,415	19,171
St. Louis	Aver, was	00,101	201,110	20,212
area2	50,219	39,002	199,202	66,282
Sioux City.	43,753	1,234	87,302	9,526
Omaha	84,805	5,846	158,816	58,324
Kansas City		22,565	116,713	57,941
Iowa & S.	184010	446,000	2.40, 1.40	
Minn.	64,997	24,399	540,230	102,164
SOUTH-	04,000	20,000	0.40,200	202,200
EAST4	19,951	13,173	43,619	76
S. CENT.	40,000	20,200	40,040	
WESTS	95,192	33,771	161,968	100,085
	UN-		Acrieno	****
TAINS	31,758	3,453	44,614	40,538
PACIFIC <sup>7</sup>	73,262	18,078	102,285	119,920
Total 32				,
centers	839,272	326,738	2,842,845	812,478
All other		- many ran	-10.5010.50	
stations .	251,195	174,518	822,269	163,786
Grand total.				
July '491	,090,467	501,256	8,164,614	976,264
Grand total.				
June '491	,095,218	583,088	3,744,799	898,162
Av. July 5-	FF.			
(1944-48) 1	.137,543	578,192	3,581,793	1,570,468
Total Jan.				
July?	,428,387	3,685,677	28,295,559	6,540,248
5-yr. av.				
(JanJuly)				

(1944-48) 7,393,342 3,726,858 30,536,728 10,769,631

(1944-48) 7,393,342 3,726,858 30,538,728 10,769,631 Other animnia slaughtered during July 1949: Horses, 16,876, Goats, 27,483.

"Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. "Includes St. Louis, National Stock Yards, E. St. Louis, Ill., and St. Louis, National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. "Includes Cedar-"Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. "Includes Birmingham, Dotham, Montgomery, Ala., Tallahassee, Fla., and Albarghalland, Columbus, Moultrie, Thomasville, Tifton, Ga. "Includes S. St. Joseph, Mo., Wichita, Kama City, Okla, and Fort Worth, Tex. "Includes Deaver, Colo., and Ogden, Sait Lake City, Utah. "Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

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# Congress Expected to Agree on Compromise Farm Support Program

It now appears probable that a compromise farm bill will be adopted by this session of Congress.

Late last week the Senate agriculture committee finally evolved a bill which represents a middle ground viewpoint on farm legislation as exemplified by the Aiken Law now on the statute books but not fully effective until January 1, the Brannan plan and the Gore Bill, which the House passed as a substitute for the Brannan plan. It is expected that the Senate bill will be approved, with some changes, by the Senate and go to conference with the House for ironing out and compromise with the Gore Bill.

The principal difference between the two bills, as far as the livestock and meat industry are concerned, is that the House bill provides for mandatory 90 per cent support of hogs, chickens, eggs and milk, in addition to the basic commodities, wheat, corn, tobacco, cotton, rice and peanuts. In the Senate bill, mandatory supports of 90 per cent of parity are provided only for the basic commodities listed in the House bill, leaving all other commodities, including livestock, to be supported at the discretion of the Secretary at from 75 to 90 per cent of parity.

Another major point of difference be-

tween the House and Senate bills is the provision in the Senate bill for including hired farm labor in figuring the parity formula. It has been estimated that this would raise the overall parity base as much as 6 per cent. There is no such provision in the House bill.

Another important difference in the two bills is the provision in the Senate measure which puts limitations on the resale of commodities acquired in pricial the Commodity Credit Corporation from selling farm commodities at less than the current support price except when deterioration or spoilage threaten. The House bill does not contain this provision.

The Senate has some other "must" legislation scheduled and there is no indication as to when the farm legislation will reach the Senate floor. However, the similarity of House and Senate thinking on the subject points to relatively quick disposal of the legislation in the Senate chamber and in conference.

#### LIVESTOCK CAR LOADINGS

A total of 8,916 cars was loaded with livestock during the week ended August 6, 1949, according to the Association of American Railroads. This was a decrease of 1,198 cars from the same week a year earlier, and a decrease of 3,452 cars from the week in 1947.

# HUGE ROAD TRAINS USED BY AUSTRALIAN RANCHERS FOR TRANSPORTING STOCK

A recent issue of the Melbourne Mc-Graw-Hill World News describes the "road trains" in use in Australia which have been devised by cattle ranchers in the country's sprawling Northern Territory and in Queensland and parts of other states where there are no railway systems. A typical train, built by McGrath Trailer Equipment Pty. Ltd., consists of a 200-h.p. Diamond T diesel truck with two 45-ft. four-wheel trailers and provision for an additional 36ft. trailer. The length of the assembly is 180 ft. and it has 58 tires. All trailer bogies are interlocked to steer and track with the traction unit. The trailer has sufficient capacity to carry 90 head of cattle or 60 tons of wool.

The train, fully loaded, makes a round trip of 1,080 miles over relatively smooth military road in two days. It averages 20 miles per hour, at a fuel consumption of four miles per imperial gallon. Two drivers are employed per train, an appreciable saving over the employment of two "drovers" who spent weeks on horseback to deliver the cattle and return, in addition to the percentage of meat which was lost during the trip to the nearest railway or packing plant.

Hides and skins trading is reviewed on a special page.

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#### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 17, 1949, reported by the Production & Marketing Administration:

HOGS: (Quotations	based on				
hard hogs) St.	L. Natl. Ye	is. Chicago	Kansas City	y Omaha	St. Paul
BARROWS AND G	ILTS:				
Good and Choice:					
120-140 lba	\$16,00-17,50	\$15.00-17.25	8	8	8
140-160 lbs	17.00-18.50	16.50-18.50	18.00-19.25	18.00-19.25	********
160-180 lbs		18.00-19.50	18.75-20.00	18.75-20.25	19.50-20.50
180-200 lbs		18.75-20.25	19.50-20.50	20.00-21.00	19,50-20.50
200-220 lbs		20,00-20,50	20.25-20.75	20.00-21.00	19.50-20.50
220-240 lbs		20,25-20,50 20,00-20,50	20,25-20,75 19,75-20,50	20.00-21.00 19.75-20.50	19.50-20.50 19.25-20.40
240-270 lbs 270-300 lbs		19.00-20.25	19,50-20,25	18.50-20.00	18.00-19.75
300-330 Iba		18.25-19.25	19.25-19.75	16.00-19.00	17.00-18.50
330-360 lbs		17.50-18.50	18.75-19.50	16.00-19.00	17.00-18.50
	10.20-10.00	21.00-10.00	10.10-10.00	10.00-10.00	41.00-10.00
Medium:					
160-220 lbs	17.00-20.25	17.00-19.50	18.25-20.25	17.00-20.25	
SOWS:					
Good and Choice:					
270-300 lbs	17.25-17.50	18.00-18.75	17.50-18.00	17,75-19.00	15,00-17,50
300-330 lbs	17.25-17.50	17.50-18.25	17.50-18.00	17.75-19.00	15.00-17.50
330-360 lbs		16.75-17.75	16.50-17.75	16.75-18.00	15.00-17.50
360-400 lbs	14.75-16.75	15.75-17.00	15.00-17.25	15.25-17.50	15,00-17.50
Good:					
400-450 lbs	13.75-16.25	14.75-76.00	14.50-16.50	14,50-15,50	12,50-15,50
450-550 lbs			13.75-15.25	14.00-15.00	12.50-15.50
Medium:					
250-550 lbs	12,00-16,50	11.50-17.50	13.50-17.25	13.50-18.00	********
PIGS (Slaughter):					
Medium and Good	:				
90-120 lbs	13.00-16.56	14.00-16.00			
SLAUGHTER CATT	TE WEATE	DE AND CAT	TWEE.		
	LE, VERLE	ERD AND CAL	LVED:		
STEERS, Choice:					
700- 900 lbs			27,50-28,75	27.25-28.25	26.50-27.75
900-1100 lbs			27.50 - 29.00	27,50-28,50	26,50-28,00
1100-1300 lbs			27.25-28.75	27.25-28.50	26.50-28.00
1300-1500 lbs	26.75-28,25	26.50-28.50	26,50-28,25	26.00-28.00	26.00-27.50
STEERS, Good:					

1100-1300 lbs 1300-1500 lbs	24.00-27.50	24,25-27,25 24,00-27,00	24.25-27.50 24.00-27.00	25,25-27,25 24,75-27,00	25.00-26.50 25.00-26.25
STEERS, Medium:					
700-1100 lbs 1100-1300 lbs		$19,50-24,50 \\ 19,50-24,50$	17.00-24.25 17.00-24.25	$\substack{19.00-25.00\\19.50-25.00}$	$19.00 \text{-} 25.00 \\ 19.00 \text{-} 25.00$
STEERS, Common:					
700-1100 lbs	17.00-18.50	17.25-19.50	15.50-17.00	16.00-19.00	16.00-19.00
HEIFERS, Choice:					
600- 800 lbs 800-1000 lbs		$\begin{array}{c} 26,50\text{-}27,50 \\ 26,75\text{-}28.00 \end{array}$	$27.50 - 28.75 \\ 27.50 - 29.00$	$\begin{array}{c} 27,25\text{-}28,25 \\ 27.00\text{-}28.00 \end{array}$	25.25-27.00 25.25-27.00
HEIFERS, Good:					
600- 800 lbs 800-1000 lbs		24.25-26.75 24.25-26.75	$\substack{24.25 - 27.50 \\ 24.25 - 27.50}$	24.75-27.00 24.50-27.00	24.00-25.25 24.00-25.25
HEIFERS, Medium	:				
500- 900 lbs	18.50-24.00	18,50-24,25	17.00-24.25	18.50-24.50	18.00-24.00
HEIFERS, Common	n:				
500- 900 lbs	16.50-18.50	15.50-18.50	15.00-17.00	15.00-18.50	15.50-18.00
COWS (All Weights	s):				
Good Medium Cut. & com Canners	15.00 - 16.00 $13.50 - 15.00$	16.50-18.00 15.00-16.50 12.75-15.00 11.00-12.75	15.50-16.50 14.25-15.50 12.75-14.25 11.00-12.75	15.50-17.00 14.25-15.50 12.50-14.25 11.50-12.50	16.00-18.00 14.50-16.00 12.00-14.50 11.00-12.00
BULLS (Yrlgs, Ex-	cl.). All We	ights:			
Beef, good Sausage, good Sausage, medium. Sausage, cut. &		19.00-21.00 20.00-21.00 18.00-20.00	$\begin{array}{c} 17.50 \text{-} 18.50 \\ 17.50 \text{-} 18.50 \\ 15.50 \text{-} 17.50 \end{array}$	17.75-18.50 18.25-19.00 17.00-18.25	18.00 - 19.00 $18.50 - 20.00$ $17.50 - 18.50$
com	15.00-17.00	15.00-18.00	13.00-15.50	14.50-17.00	15.00-17.50

700- 900 lbs... 24.25-27.50 24.50-27.25 24.25-27.50 25.25-27.25 25.00-26.50 900-1100 lbs... 24.25-27.50 24.50-27.25 24.25-27.50 25.25-27.25 25.00-26.25

VEALERS (All Weights):

CALVES (500 lbs. down):

CALVES (500 IDE. down);				
Good, choice 22.00-25.00 Common, med 17.00-22.00 Cull 14.00-17.00	$\begin{array}{c} 24.00\text{-}26.00 \\ 17.00\text{-}24.00 \\ 14.50\text{-}17.00 \end{array}$	$\begin{array}{c} 21.00\text{-}24.00 \\ 17.00\text{-}21.00 \\ 12.00\text{-}17.00 \end{array}$	$\begin{array}{c} 22.00 \hbox{-} 24.50 \\ 17.00 \hbox{-} 22.00 \\ 13.00 \hbox{-} 17.00 \end{array}$	$\begin{array}{c} 22.00\text{-}25.00 \\ 18.00\text{-}22.00 \\ 15.00\text{-}18.00 \end{array}$
SLAUGHTER LAMBS AND SHI	EP:1			
LAMBS (Spring):				
Good & choice* 22,75-23.50 Medium & good*. 20.50-22.50 Common 16.00-20.00	$\begin{array}{c} 23.00 \hbox{-} 24.00 \\ 20.00 \hbox{-} 23.00 \\ 15.50 \hbox{-} 19.50 \end{array}$	$\begin{array}{c} 22.00\text{-}23.00 \\ 19.50\text{-}21.75 \\ 17.00\text{-}19.25 \end{array}$	$\begin{array}{c} 22.00 \hbox{-} 23.00 \\ 20.00 \hbox{-} 22.00 \\ 18.00 \hbox{-} 20.00 \end{array}$	23.00-23.75 21.00-22.75 17.50-20.75
YRL. WETHERS (Shorn):				
Good & choice* 19.50-21.00 Medium & good* 17.00-19.00	19.50-21.00 16.50-19.00			
EWES (Shorn):				
Good & choice* 6.50- 9.00 Com. and med 6.00- 8.00	8.25- 9.00 5.50- 8.00	8.00- 8.50 6.50- 7.75	7.50- 8.50 6.50- 7.50	8.50- 9.00

Good, choice . . . . 25.60-29.00 25.00-27.00 22.00-25.00 28.00-26.00 26.00-27.00 Com. & med. . . 18.00-25.00 20.00-25.00 18.00-25.00 17.00-23.00 20.00-25.00 Coll, 73 bs. up. . 13.00-18.00 17.00-20.00 18.00-18.00 17.00-20.00 14.00-21.00 14.00-21.00 14.00-21.00 18.0

Quotations on wooled atock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

EDWARD KOHN Co. CONTACT US For Straight or Mixed Cars BEEF . VEAL LAMB . PORK AND OFFAL Boneless Cow and Bull Meat **FULLY EQUIPPED WITH COOLER** SPACE FOR LOCAL DISTRIBUTION Let Us Hear from You! Established Over 25 Years KOHN For Tomorrow's Business

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#### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended August 13, 1949.

or the week en	ATTLE		1010.
	Week ended ug. 13	Prev. week	Cor. week, 1948
Kansas Cityt	23,496 21,863 23,465 8,049 9,968 11,611 4,427	22,230 19,800 19,266 12,167 9,309 11,577 3,277	18,280 24,368 17,235 8,602 9,320 7,891 6,051
Jersey City†.  Okla. City*‡  Cincinnatif  Denver‡	6,532 7,642 4,333 8,415 16,824 2,504	5,852 7,067 4,786 7,616 14,830 2,359	5,126 9,591 4,277 6,669 14,705 3,330
Total1	49,129	140,136	135,445
	H008		
Chicago‡ Kansus City‡. Dmaha‡ East St. Louis‡ St. Joseph‡ Sioux City‡ Wichita‡ New York & Jersey City†.	32,344 11,711 31,197 20,505 16,640 15,326 3,838 28,390	35,056 9,346 25,306 24,054 13,089 11,577 3,045	22,758 5,664 19,367 11,615 9,974 11,472 3,138 24,078
Okia. City: Cincinnati! Denver! St. Paul! Milwaukee!	9,387 13,175 7,815 32,352 4,038	7,998 11,047 7,427 22,987 3,494	5,512 6,128 6,223 14,818 3,413
		201,292	144,160
1	SHEEP		
Chicago\$ Kansas City\$ Omaba\$ East St. Louis\$ St. Joseph\$ Sloux City\$ Wichita\$ New York &	3,988 7,156 11,717 8,148 7,504 3,386 1,478	6,627 7,960 9,219 8,853 9,598 2,538 1,561	6,082 11,654 18,281 8,806 8,098 5,158 2,245
New York & Jersey City†. Okla. City‡. Cincinnati§. Denver‡. Bt. Paul‡. Milwaukee‡	35,885 2,928 1,301 10,255 4,290 531	34,029 2,374 1,749 11,287 4,323 519	32,742 4,855 848 15,054 6,909 850
Total	98,567	100,638	121,582

Cattle and calves.

†Federally inspected slaughter, in-luding directs. ‡Stockyards sales for local slaughter. iStockyards receipts for local slaughter, including directs.

#### LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Aug. 18: CATTLE:

#### BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, August 18:

CATTLE:	
Steers, gd. to low ch	
Steers, gd	25.00@26.75
Steers, med. & avg. gd.	22.75@24.25
Steers, com. & med	20.00@22.75
Cows, gd	16.50@17.50
Cows, com. & med	13.50@16.50
Cows, can. & cut	10.00@14.00
Bulls, med. & gd	19.00@21.00
Bulls, com. & med	18.00@19.00
Bulls, can. & cut	14.00@17.50
CALVES:	
Vealers, med. & ch	\$26.00@30.00
Com. & med	18.00@25.00
Culle	18/down
HOGS:	
Gd. & ch., 180-225	21.25@21.50

Sows, 400/down ..... 15.00@15.25 SPRING LAMBS: 

#### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

#### RECEIPTS

		Cattle	Calves	Hogs	Sheep
Aug.	11	1.976	40	945	
Aug.	12		23	1,560	14
Aug.	13			257	10
Aug.	15	3,312	37	1,586	20
Aug.	16	2,916	61	248	5
Aug.	17	4,416	89	474	
Aug.	18	1,500	25	1,000	20
Week					-
			202	3,308	45
		13,443	220	6.196	
		9,971	53	4,797	
1947		12,447	154	2,949	1,25
*In	cludin	g 841	cattle.	972	calves
6,871 packe			192 she	ep di	rect t
		BHIP	MENTS		
		Cattle	Calves	Hogs	Sheet

		CHELLE	CHILCH	Hoge	onech
Aug.	11	4,367	878	9,881	2,124
Aug.	12	1,746	631	9,132	439
Aug.	13	566	177	2,276	341
Aug.	15	13,366	827	11,211	2,190
Aug.	16	10,994	970	11,400	2,527
Aug.	17	12,830	647	10,022	3,337
Aug.	18	3,300	600	9,000	3,500
•Wee	k so				
		40,490	2,864	41,633	11,554
		38,115	3,185	41,324	6,991
1948		28,611	4,148	32,300	13,557
1947		22 607	4 105	26 025	12 452

#### AUGUST RECEIPTS

Cattle ...... 118,707

1948

90,488

										10,708	10,229
											111,933
Sheep	0	0			0		0		٠	29,207	36,663
										OMTHWE WOO	
	e	v	٠	*	u	ą	r	Ċ.	4	SHIPMENTS	
										1949	1948
Cattle										41,582	33,696
Hogs										18,720	22,558
Ohnen										1 970	G 62% 4

#### CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Aug. 18:

	Week ended Aug. 18	Prev. week
	purch36,744 purch 5,325	31,148 7,508
Total	42 069	38 656

#### CANADIAN KILL

Inspected slaughter in Canada, week ended August 6:

#### CATTLE

	Week Ended Aug. 6 Canada11,961 Canada11,909	Last Year 12,252 11,251
	23,870	23,503
	H068 Canada14,454 Canada30,745	19,901 29,847
Total	45,199	49,748
	SHEEP	
	Canada 4,351 Canada 8,402	5,361 10,154
Total		15.515

#### **NEW YORK RECEIPTS**

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended August 13:

	Cattle	Calves	Hogs*	Sheep
Salable	. 354	2,041	228	789
Total (incl. directs)		6,491	15,699	20,402
Previous we Salable		2,144	223	215
Total (inc	1.	5,298	14,444	17.796
*Including	g hogs	at 31st	street	

#### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending August 11:

	Cattle (	Calves	Hogs	Sheep
Los	Angeles7,800	1,125	2,850	950
	Portland3,300			3,200
San	Francisco2,400	566	1,900	9,000

#### PACKERS' **PURCHASES**

Purchases of livestock by packers at rincipal centers for the week ending aturday, August 13, 1949, as reported THE NATIONAL PROVISIONER:

Armour, 3,872 hogs; Swift, 2,268 hogs; Wilson, 3,281 hogs; Agar, 7,575 hogs; Shippers, 8,013 hogs; Others, 15,318 hogs.
Total: 23,496 cattle: 2,196 calves; 40,357 hogs; 3,888 sheep.

#### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	. 2,993	1,056	2,250	1.400
Cudahy	. 2,675	482	578	1.542
Swift			1,369	2.089
Wilson		702	1,597	2,125
Central				
Others	. 5,623	13	5,922	
	-		-	-
Total	.18,000	3,794	11,711	7,156

#### AHAMO

Cattle & Calves	Hogs	Sheep
Armour 6,457	7,227	536
Cudaby 4,939	4.519	721
Swift 4.793	4.857	1,715
Wilson 3,005	3,197	1.838
Eagle 31		***
Greater Omaha 192		
Hoffman 124		
Rothschild 436		
Roth 206		
Kingan 1.126	0.00	
Merchants 34	***	
Others	11,712	
Total21,403	81,512	4,810

#### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour		2,117	4.304	8,749
Swift	4,186	2,603	4.862	4,160
Hunter	963		5,697	230
Hell			2,039	
Krey			1,914	
Laclede			1,028	
Sieloff			661	
Others		687		2,747
Shippers	4,858	1,579	14,030	861
Total	16 999	0.000	41 451	11 950

#### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift Armour Others	. 2,996		7,338 8,744 5,348	4,589 1,512 648
Total	10.181	1.405	91 490	6 600

# Does not include 119 cattle, 397 hogs and 1,453 sheep bought direct.

BIOU	X CIT	Y	
Cattle	Calves	Hogs	Sheep
Cudaby 4,685	141	6.142	706
Armour 3,857	96	6,122	623
Swift 2,976	68	2,763	760
Others 221 Shippers 24,157	898	10,162	8,478
Total35,896		25,189	5,567
WI	CHITA		

	Cattle	Calves	Hogs	Sheep
Cudahy	1,640	728	2.719	993
Guggen-				
heim	462			
Dunn-				
Ostertag.	113			
Dold	56		750	
Sunflower	. 12		60	
Pioneer				
Excel				
Others	1,264	***	304	485
Total	4,427	728	3,838	1,478

#### OKLAHOMA CITY Cattle Calves Hogs Sheep

Armour Wilson Others		2,200	507 962 6	892 860 645	160 585 31
Total		4,388	1,475	2,397	776
Does calves,	6,9	40 hos	le 409 m and	cattle, 2,152	1,370 sheep

15

191

	LOB A	NGELI	83	
	Cattle	Calves	Hogs	Sheep
Armour	150		781	
Cudahy	491		170	
Swift	232	225	167	
Wilson	98			
Acme	502	19		
Atlas	815			
Clougherty.	133		453	
Coast		7	498	344
Harman	299	***		***
Luer	216	***	380	***
Union	409		***	***
United	223	1	400	
Others	3,241	730	21	
Total	7.078	962	2.870	

#### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's		***	***	430
Kahn's				
Lohrey		000	775	
Meyer				
Schlachter	. 200	25	***	24
National .	. 322	4		
Others	. 2,401	1,149	13,633	4,924
Total	. 2,923	1,178	14,408	5,378
Does no	t include	1,069	cattle	bought

Total 2,923 Does not include direct.			
--------------------------------------	--	--	--

DE	NVER		
Cattle	Calves	Hogs	Sheep
Armour 981 Swift 1,191 Cudahy 804	142 303 28	1,648 1,759 2,100	4,43
Wilson 569 Others 3,374	270	2,688	586
Total 6,869	748	8,195	15,510
ST.	PAUL		
Cattle	Calves	Hoge	Sheep
Armour 5,452	1,471	9,552	1,93
Bartusch. 622 Cudahy 1,218 Rifkin 809	828 39		47
Superior . 1,832 Swift 6,135 Others 756	1.642	20,779 2,021	
Total16,824	4,057	32,852	4,20
FORT	WORT	H	
Cattle	Calves	Hogs	Sheep
Armour 900	1.784	933	2.15

Total	4.054	3,397	2,017	4,414
osenthal.	389	21	* * *	***
ty	596	136	117	***
Bonnet .	673	37	137	
wift	1,397	1,419	830	2,257

Total	 4,054	3,397	2,017	4,4
	 			ma

Hogs 237,727 184,443 161,7 Sheep 71,328 75,170 91,8		Week ended Aug. 13	Prev. week	Cor. week, 1948*
*Does not include Los Angeles.	Hogs	237,727	184,448 75,170	144,044 161,737 91,819 les.

#### CORN BELT DIRECT TRADING

Des Moines, Ia., August 18. Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

_			
Hogs.	good	to	choice:

Hogs, goo												
160-180	Ib.									٠	۰	.\$16.75@20.0
180-240	lb.	0			0		0	٥		p	0	. 19.25@21.10
240-300	Ib.			0		0	0	0		0		. 18.50@21.10
300-360	lb.		0	0	0	0		9	0		0	. 17.50@20.0
Hows:												
270-360	Ib.								-		6	.\$17.50@18.6
400-550						٠						. 14.00@16.2

Receipts of hogs at Corn Belt markets were:

						•	This week timated	Same day last wk. actual
Ang.	12						20,000	27,500
Aug.	13						25,000	26,800
Ang.	15						33,000	30,000
Aug.	16		ì				32,000	34,500
Ang.	17						26,000	35,500
Aug.	18						25,000	31,000

# LIVESTOCK RECEIPTS

Receipts at major markets, week ending August 13:

#### AT 20 MARKETS, Week Ended:

		Cattle	Riogs	sneep
Ang.	18	.275,000	346,000	151,000
Aug.		.264,000	321,000	150,000
1948		.248,000	258,000	202,000
1947		.270,000	313,000	204,000
1946		.324,000	258,000	259,000
HOG	S AT 11	MARKE	T8, Wk.	Ended:

## 254,000 .201,000 .251,000 .193,000 AT 7 MARKETS, Week Ended:

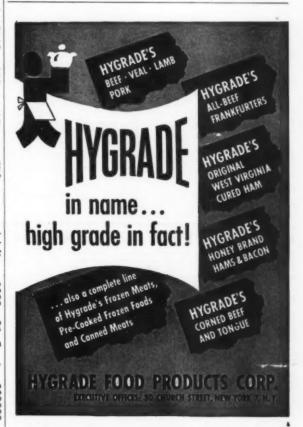
		Cattle	Hogs	Sheep
Aug.	13	.199,000	234,000	89,000
Aug.		.180,000	212,000	87,000
1948		.169,000	168,000	112,000
1947		.186,000	213,000	139,000
1946		.217,000	147,000	156,000

#### LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended August 6 were reported to THE NA-TIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	STEERS	VEAL CALVES	Hogs.	LAMBS
STOCK YARDS	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto Montreal Winnipeg Calgary Edmonton Pr. Albert Moose Jaw Saskatoen Regina	20.00 20.41 19.45 19.00 19.20 18.30	\$22,26 22,45 20,50 18,66 19,55 19,00 19,50 21,00 20,20	\$31.60 32.35 30.85 33.40 34.60 30.35 30.35 30.35	\$22.00 22.55 20.72 21.65 19.45 19.00 19.50 20.00 21.00
Vancouver		20.05		24.00

\*Dominion government premiums not included



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NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
PITTSBURGH—R. H. Ross, Bos 628, Imperial, Pa.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

#### MEAT SUPPLIES AT NEW YORK

STEER AND HEIFER: C	ATCRESES	Week ending Aug. 13, 1949.
Week ending Aug. 13, 1949.	10,472	Week previous
Week previous	11.031	Same week year ago
Same week year ago	9,721	PORK CURED AND SMOKED
cow:		Week ending Aug. 13, 1949.
2011	1.260	Week previous
Week ending Aug. 13, 1949. Week previous	1,186	Week previous
Same week year ago	3,045	
BULL:		LARD AND PORK FATS:†
	070	Week ending Aug. 13, 1949.
Week ending Aug. 13, 1949. Week previous	956 1.380	Week previous
Same week year ago	685	same week year ago
		LOCAL SLAUGHTER
VEAL:	0 100	
Week ending Aug. 13, 1949. Week previous	8,138 9,149	CATTLE: C
Same week year ago	11.968	Week ending Aug. 13, 1949.
	44,000	Week previous Same week year ago
LAMB:		come week year ago
Week ending Aug. 13, 1949.	25,320	CALVES:
Week previous	21,464 40,446	Week ending Aug. 13, 1949.
	40,440	Week previous
MUTTON:		Same week year ago
Week ending Aug. 13, 1949.	1,376	Hogs:
Week previous	3,719	
Same week year ago	0,110	Week previous
HOG AND PIG:		Same week year ago
Week ending Aug. 13, 1949.	6,310	
Week previous	6,039	SHEEP:
Same week year ago	3,847	Week ending Aug. 13, 1949.
PORK CUTS:	Pounds	Week previous
Week ending Aug. 13, 1949.1	,141,560	Same week year ago
Week previous	,546,938	COUNTRY DRESSED ME
Same week year ago1	,134,482	
BEEF CUTS:		VEAL:
Week ending Aug. 13, 1949.	114.927	Week ending Aug. 13, 1949.
Week previous	114,439	Week previous
Same week year ago	207,793	Same week year ago
VEAL AND CALF:		HOG:
Week ending Aug. 13, 1949.	16,378	Week ending Aug. 13, 1949.
Week previous	12.515	Week previous
Same week year ago	6,235	Same week year ago
		LAMB AND MUTTON:
LAMB AND MUTTON:		Week ending Aug. 13, 1949.
Week ending Aug. 13, 1949.	4,676	Week previous
Week previous	10,549	Same week year ago

	WI HELL IAWK		
Pı	roduction & Marketing Adminis	tration)	
	BEEF CURED:		1
	Week ending Aug. 13, 1949. Week previous	17,512 14,492 17,385	
	PORK CURED AND SMOKED		
	Week ending Aug. 13, 1949. Week previous	673,974 868,074	1
	LARD AND PORK FATS:		
	Week ending Aug. 13, 1949. Week previous Same week year ago	214,783 147,267 150,573	
	LOCAL SLAUGHTER		1
	CATTLE: C	arcasses	1
	Week ending Aug. 13, 1949. Week previous Same week year ago	$\begin{array}{c} 6,532 \\ 5,852 \\ 5,126 \end{array}$	1
	CALVES:		
	Week ending Aug. 13, 1949. Week previous Same week year ago	11,871 11,327 12,463	1
	Hogs:		1
	Week ending Aug. 13, 1949. Week previous Same week year ago	28,390 $26,871$ $24,078$	
	SHEEP:		١.
	Week ending Aug. 13, 1949. Week previous Same week year ago	35,885 $34,029$ $32,742$	
	COUNTRY DRESSED ME	ATS	
	VEAL: C	arcasses	
	Week ending Aug. 13, 1949. Week previous Same week year ago	3,349 2,790 3,220	
	TION.		

#### WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended August 13, as reported by the USDA:

NORTH ATLANTIC	Cattle	Calves	Hogs	Sheep & Lambs
	4 500	11 071	28,390	95 005
New York, Newark, Jersey City				
Baltimore, Philadelphia	5,602	1,833	23,619	1,795
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,733	3.035	49,656	8,379
Chicago, Elburn			55,435	
St. Paul-Wise. Group1			61,840	
St. Louis Area2	13.348	8,856	42,001	
Sioux City	10.674	430	16,502	
Omaha	10 078		31,152	
Kansas City	17 569	6.137	23,352	
Iowa and So. Mina.3	16,140		127,208	
SOUTHEAST4	5,466	3,351	10,623	
SOUTH CENTRAL WEST5	21,160	10,508	37,453	18,625
ROCKY MOUNTAIN®	7.331	834	9,900	17.025
PACIFIC <sup>7</sup>		3,922	23,712	30.188
Grand total			540.848	
Total week ago			520,108	
Total same period 1948			405,848	
Uncludes St Paul Se St Paul No.			Madison	Milwankoe

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. "Includes St. Louis National Stockyards, E. St. Louis, III., and St. Louis, Mo. "Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marahalitowa, Ottumwa, Storm Lake, Waterloo, Lowa, and Black, Leeke, Paul, and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tition, Ga. "Includes So. St. Joseph, Mo., Wichita, Kansas, Okiahoma City, Okla., Ft. Worth, Texas. "Includes Denver, Colo., Ogden and Salt Lake City, Utah. "Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif."

NOTE: Packing plants included in above tabulations slaughtered approxi-mately the following percentages of total slaughter under Federal Meat Inspec-tion during July 1949 - cattle, 6.99; catves, 6.5.18; hogs, 74.02; sheep and lambs,

#### SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, with comparative figures for the previous week and the same week a year earlier, were as follows:

	Cattle	Calves Hogs
Week ended August 12		855 4,961 832 4,049
Week previous		1,106 3,678

#### CLASSIFIED ADVERTISING

umbers as 8 words. Headlines 75c extra. Listing iments 75c per line. Displayed, \$8.25 per inch. rates an request.

Unless Specifically Instructed Otherwise, All Classified Advertise
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#### POSITION WANTED

#### GENERAL MANAGER

Complete packinghouse experience. Livestock buying, slaughtering, processing, costs, etc. Equipped to assume full charge all operations, or take over major responsibility of owner who desires more free time or semi-retirement. Thoroughly dependable and capable. W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

MANAGER or SUPERINTENDENT Experienced in all phases of large and small plants. Capable of assuming complete responsibility for operations. 21 years' experience. Age 44, engineering background. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER-CONTROLLER: Complete knowledge of all packing house operations. 20 years' experience with both small and large packers. Capable of departmentalizing plant and installing cost system. W-206, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT superintendent, 25 years' practical experience in killing, cutting and all processing operations. Best references. W-248, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, Ill.

EXECUTIVE: Packingbouse, available. 20 years' experience, manager or superintendent. Can improve your results. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### HELP WANTED

#### Packing House Product Salesman

Mid-western packer doing full line packing house job requires a full time resident salesman for metropolitan Chicago and vicinity with good background of experience and good trade contacts and connections. A splendid opportunity for a live wire, aggressive, reliable man to represent a quality house in a desirable market with fast overnight refrigerated service from origin to destination. W-251, THE NATIONAL PROVISIONER, 407 S. Dearborn 8t., Chicago 5, Ill.

#### HELP WANTED

#### BEEF DEPARTMENT MANAGER

Mid-western packer has splended opportunity for experienced man capable of assuming full charge of carcass beef, beef boning and cutting operations. Must be thoroughly familiar with cost figuring, breaking and boning operations and qualified to do good sales following and promotional job with our own local sales organization, retail trade, restaurant, botel and institution business. W-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### BROKER'S OFFICE

Desires young man for our New York office, with brokerage experience and some typing ability, who would like to start with young and growing concern.

SLOMAN, LYONS BROKERAGE CO. 32 Tenth Avenue New York 14, N. Y.

SPECIALTY AND LOAF MAN
Chicago sausage manufacturer is looking for man
able to take over loaf department. Must be able
to make all types of specialties and loaves. W-267,
THE NATIONAL PROVISIONER, 407 S. Dearborn
St., Chicago 5, Ill.

SALESMAN WANTED: Top flight provision and smoked meat salesman acquainted with castern chain store and wholesale trade. Salary proportionate to ability and experience, Give full details, age and qualifications. W-257, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

NALES MANAGER for progressive medium sized packer. Aggressive man experienced in sales of quality sausage, pork products, heef and veal. Excellent opportunity for a producer. State fully past experience and references. P.O. Box 639, Wheeling. W. Va.

CURING FOREMAN wanted for medium sized mid-western packer. State age and experience. Write Box W-245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

#### HELP WANTED

#### RENDERING PLANT MANAGER

Experienced man wanted to take complete charge of pinnt operations in a well established modernized plant in central midwest. Must have thorough knowledge of all phases of dry rendering operations. Engineering knowledge and also ability to handle men essential. Excellent opportunity for qualified man. Applications giving age, qualifications, references and other pertinent information will be treated completely confidential. W-952. tions, references and other pertinent information will be treated completely confidential. W-252, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Wanted by a Los Angeles area, medium sized full line packer. Must be capable of handling and selling large accounts. Additional responsibility, house salesman and 3 outside salesmen. Must be thoroughly experienced and outstanding. Salary open. W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL MANAGER for rendering business, not over 50 years. Knowledge of rendering, extraction experience preferred. Plant in East. State age, experience, references and salary in first letter. W-256, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N.Y.

WANTED: General manager for a medium sized, long established meat packing plant. Must be man of broad experience and high executive shillty. Reply should give full details of background and qualifications and should be addressed to Box W-240, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Large independent packer wants ambitious young man who has had training in sausage manufacture and sausage costs. Perm-anent position, good future. W-258. THE NA-TIONAL PROVISIONER, 407 S. Dearborn St., Chi-cago 5, III.

PLANT SUPERINTENDENT: Must have full knowledge of top grade sausage production. Good opportunity for the right man. New York area. W-298, THE NATIONAL PROVISIONER, 11 East 44th 8t. New York IT, N. Y.

USE NATIONAL PROVISIONER CLASSIFIEDS

## CLASSIFIED ADVERTISING

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Single items or complete plants bought and sold.

#### MEAT PACKERS—ATTENTION

MEAT FACERIS—AT REVITOR

2—Anco Zell Grease Pumps, M. D.

1—Anco Continuous Screw Crackling Press, installed one year.

1—Enterprise #166 Meat Grinder, belt driven.

1—Steel 2000 gallon jacketed, agitated, Kettle.

12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.

30—Aluminum jacketed Kettles, 50, 40, 60, 89, 100
gallon.

Used and rebuilt Anderson Expellers, #1, RB, Duo

1—Cleveland Meat Grinder, type 7E-B, 15 HP

Motor.

Motor.
2—Anco 3'x6' and 1—Anco 4'x9' Lard Rolls.
Send us your inquiries.
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Consolidated Products Company, Inc. 14-19 Park Row New York 7, N. Y. Phone—Barclay 7-0600

36" Bauer Attrition Mill, condition good. Anderson Imperial Red Lion expeller with 15 H.P. motor, condition fair. Grackling crusher 15 x 26, condition good. Rujac Blow tank 6000 lb. capacity complete with Y valves and 25 H.P. meat crusher, condition excellent. Jeffery Hammer Mill with 50 H.P. 220-440 V. motor, condition good. Farm Bureau Coop. Assn., D. L. Taylor, Box 96, Sta. A., Dayton, Ohio.

#### ANDERSON EXPELLERS All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates. Moylan, Pennsylvania.

SILENT CUTTER: Buffalo No. 43 B, capacity 250 lbs. finished weight. Complete with 3 phase, 25 H. P. motor, reset box and switch. Price \$350.00 F.O.B. Hiawatha, Kansas. Hiawatha Meat Co., Inc. Hiawatha, Kansas.

FOR SALE: One new unused Globe 5x12 cooker, \$5750,00, One 35 Diamond Hog complete with base and 40 H.P. motor, \$2750,00, Phoenix Tallow Co., P. O. Box 4131, Phoenix, Arisona.

FOR SALE: 300 ton John J. Dupps hydraulic press, \$2,000.00. Good condition. California Extraction Company, P. O. Box 187, Norwalk, Calif.

#### **GET ACTION** WITH A "CLASSIFIED" IN THESE COLUMNS

#### EQUIPMENT WANTED

WANTED: One York refrigeration booster pump. Ammonia capacity, 45 tons. At 5" suction and 25.22 discharge complete with cooler and gauges. Empacadora de Cludad Juares, S. A. Manuel H. Caballero, Apartado Postal No. 219, Cludad Juares, Chih. Mexico.

WANTED: Small lard roll for ammonia system. Must be complete and in good condition, Hervitz Packing Co., 1146 S. Cameron St., Harrisburg, Pn.

WANTED: A-1 stainless steel used stuffing table. Samuel Harrison's Sons, Inc., 333 Market Street, Williamsport, Pennsylvania.

#### PLANTS FOR SALE

Modern and fully equipped mest packing plant in excellent condition. Now set up for federal inspection. Territory—northern and central Louisianna and eastern Texas. Daily capacity 300 calves, 200 beer cattle or 500 bogs. 9 coolers and 2 freezers. Only \$100.000 required to swing the purchase of this excellent plant with conservative valuation of \$250,000.00. Could not be replaced for \$500,000.00. Write or wire for information care Box 371 or Telephone 6253, Shreveport, Louisiana.

COMPLETE federally inspected plant, ideally located across street from Bourbon stock yards, Louisville, Ky., weekly capacity 3,000 bogs, 500 cattle, 100,000 bbs. sausage, 2 railroad sidings. Can be bought cheap since present owners want to retire. For complete details address George W. Vissman, Box 558, Louisville I, Ky.

Seattle Jobbing Plant Available

Immediately available for lease, a large well equipped plant. Specifically constructed for jobbing purposes. Located in the heart of Seattle's wholesale district. For complete information write or wire Wenatchee Facking Co., Wenatchee, Wash.

SAUSAGE and PROVISION plant, federal inspection, long established, New York city. Large compactly. All modern facilities for curing and smokin complete line. Long lease. Unusual opportunity Owner retiring. FR-259. THE NATIONAL PREVISIONER, 11 East 44th St., New York 17, N. Y.

SMALL SAUSAGE factory in industrial location, fully e-uipped, Going business, Retail, city and state licenses, Good lease, \$8,000, F8-269, The NATIONAL PROVISIONER, 407 8, Dearborn 8t., Chicago 5, Ill.

FOR SALE: Wholesale meat business near develop-ing recreational area in south. Plant partially equipped for sausage manufacturing. New track. Good reason for selling. F8-283, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NAUSAGE FACTORY completely equipped, in Mil-waukee. F8-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

#### **BUSINESS OPPORTUNITIES**

CATTLE SWITCHES WANTED: Please write of call Kaiser-Reismann Corp., 230 Java Street, Brock-lyn 22, N. Y. Phone EVergreen 9-5963.

WE are seeking reliable and steady customers for U. S. Govt. inspected horse meat in the states of ill. and Mich. to which states we can provide daily delivery service. W-264, THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Experienced operators are interested in buying or leasing medium or small plant in which cattle or hogs can be slaughtered and sausage processed. Will consider plant which processes only. Give all details. W-271. THE NATIONAL PROVISIONER, 407 8. Dearborn 8t., Chicago 5, Ill.

FOR SALE: Half interest in rendering plant to experienced party, able to take full charge of plant. Must know all phases mechanically, cooking, etc. Plant located in Manitoba, Canada. For full par-ticulars write to F8-246, THE NATIONAL PROVI-SIONER, 407 S. Dearborn St., Chicago 5, Ill.

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EQUIPMENT LIQUIDATION

Bay like-new equipment, for immediate shipment, at tremendous savings, from a closed down midwestern meat packing plant. Equipment used very short time. Offerings subject to prior sale.

NTEAM GENERATORS: (Bollers) Preferred, 125 HP, 1502 pressure, oil burniers, all automatic equip, & controls, used 1 month, each. 125 HP, 1502 pressure, oil burniers, all automatic equip, & controls, used 1 month, each. 125 HP, 1502 pressure, oil burniers, all automatic equip, & controls, used 1 month, each. 125 HP, 1502 pressure, oil burniers, all automatic equip, & controls, used 1 month, each. 126 HP, 1502 pressure, oil burniers, all automatic equip, & controls, used 1 month, each. 1000,00 BOOSTER COMPRESSOR: Vilter, 13 % x 40, 10 HP.

BOOSTER COMPRESSOR: Vilter, 13 % x 200,00 HOT WATER HEATER. 200,00 HOT WATER HEATER. 200,00 HOT WATER HEATER. 200,00 HOT WATER HEATER. 200,00 BRILLY ROLLER: JOURNIERS (6) Vilter & Nigagars, 3 HP, each. 100,00 BRILLY ROLLER: JOURNIERS (6) Vilter & Nigagars, 3 HP, each. 100,00 BRILLY ROLLER: JOURNIERS (6) Vilter & SOO,00 BRILLY ROLLER: JOURNIERS (7) HP, 1500,00 SAW: Best & Donovan, Barn marking, 275,00 SAW: Globe, ham & feet, 2 HP, 250,00 CONVEYOR SYSTEM: Overhead, 3 HP, 1500,00 CONVEYOR SYSTEM: Overhead, 3 HP SMOKEHOUSES: (2) Atmos, with controllers, both
SMOKESTICKS: (400) wooden, each.
COOK TANKS: (4) automatic controls, each
SAUNAGE HANGING RACKS: (13) each.
BRINE TANK: 1,500 gal., pickle pump &
BRINE TANK: 150 gal. pickle pump & 200,00 pressure tanks
HASHER & WASHER COMBINATION:
Anco. 10' cyl. 10 HP.
HOG: #13-C, model H3A, used 3 mos., 50 HP motor HAMMER MILL: Stedman, 15 x 12, 20 HP motor
COOKERS: (2) Asco 4 x 10, jacketed head,
15 HP motors, late style, each.
BLOOD DRYER: Anco, 4 x 9.
PRESSURE TANK: Vertical, 3 x 9.
EXPELLER: Anderson RB, 20 HP, mag. separator
PUMP: Viking, gresse storage, 1 HP...
TANKS: gresse storage, various sizes...
LARD PUMPS: Viking. 3 HP motors, 2", each LARD ROLL: 3 x 6, 3 HP, Anco, 1" brine LARD STORAGE TANKS: (4) 7 x 5 x 4, LARD STORAGE TANKS: (4) 7 x 5 x 4.

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HAM CURING VATS (50), each.

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600.2, covers, ea.

BACON TRICKS: (23) hanging, each.

BACON TRICKS: (23) hanging, each.

BACON TRICKS: (35) for trimmed meat, ea.

MEAT TRUCKS: (6) Dump, each.

MEAT TRUCKS: (5) for trimmed meat, ea.

LOIN TRUCKS: (5), each.

FLAT TRUCKS: (8), each.

FLAT TRUCKS: (8), each.

PLAT TRUCKS: (8), each.

PLAND LIFT TRUCKS: (2), each.

DUMP TRUCKS: (3), each.

DUMP TRUCKS: (3), each.

SCALE: Toledo Electric Rail, 500.2.

SCALES: (2) Fairbanks, dial, platform.

100.02.

SCALES: (2) Fairbanks, dial, platform. 5.00 20.00 50.00 $40.00 \\ 00.00 \\ 5.00$ 

MISCELLANEOUS SHOP, LAUNDRY, & OF-FICE EQUIPMENT. Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



1000#, ea. SCALE: Toledo, 1000#, platform, portable. SCALES: (3) Toledo & Griffith Ham Pump,

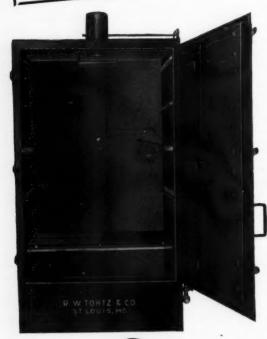
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- Insulation is 2" all around, and on top.
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Write for information and prices on the R-W Smoke House . . . and the complete Tohts line.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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FOLDING, PARAFFINED, AND LAMINATED CARTONS BAKERY PACKAGES - PREPACKAGING BOARDS AND TRAYS

ONE PIECE

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can be most helpful on such a program. Write



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